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U. S. DEPARTMENT OF AGRICULTURE

★ Recipes ★

FOR QUANTITY SERVICE

UNITED STATES DEPARTMENT OF AGRICULTURE

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This publication has been prepared in response to continuing requests for recipes for quantity service. It brings together recipes developed in the foods laboratories of the Institute of Home Economics and previously issued in a series of 10 publications and includes, in addition, a number of new recipes and general information on quantity food preparation. Developed especially for use in restaurants, cafeterias, college dining halls, hospitals, and other institutions, the publication is designed also to meet the often expressed need for a food preparation guide for persons who have occasional responsibility for serving meals to church and other community groups.

Prepared by
Human Nutrition Research Division
Agricultural Research Service

U. S. DEPARTMENT OF AGRICULTURE

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RECIPES FOR QUANTITY SERVICE

The recipes in this publication have been not only laboratory tested in quantities for 25, 50, and 100 portions but also tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service.

In testing and standardizing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

POINTERS ON USING THE RECIPES

For quantity food preparation, weighing of ingredients is generally recommended because it is speedier and more accurate than measuring. However, in these recipes quantities for most of the ingredients are given in standard measures as well as in weights for the convenience of those who prefer measuring.

Ingredients to be measured should be in the form indicated in the ingredients column; that is, any preparation such as chopping, dicing, or mashing that is called for should be done before measuring. Unless otherwise indicated, the ingredient should be lightly packed when measured. Firm packing, especially of chopped or diced food, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. However, the equivalent in diluted evaporated milk or reconstituted dry milk will give similar results.

In many of the recipes, spices and other seasonings may be omitted or varied to suit local tastes or to meet the special requirements of hospital diets.

Quantities of liquid called for in the recipes are for cooking near sea level; at high altitudes more liquid may be needed in some recipes. Cake mixtures will require adjustment in ingredients when baked at altitudes over 3,000 feet.

PORTION CONTROL

Use of standardized recipes is an important factor in portion control, but a recipe can be depended on to yield the stated number of portions only if servings are of uniform size. For many foods the most dependable way to assure uniformity in size of portions is to use scoops, ladles, or spoons of standard size in serving.

STANDARD SERVING UTENSILS

Scoops.--The numbers by which scoops are identified indicate the number of scoopfuls it takes to make 1 quart. The following table shows the level measure of each scoop in cups or tablespoons.

Scoop No.	Level measure
6	2/3 cup
8	1/2 cup
10	2/5 cup
12	1/3 cup
16	1/4 cup
20	3-1/5 tablespoons
24	2-2/3 tablespoons
30	2-1/5 tablespoons
40	1-3/5 tablespoons

Scoops are convenient for measuring such items as drop cooky dough, muffin batter, meat patties, and some vegetables and salads.

Ladles.--Ladles may be used in serving soups, stews, creamed dishes, sauces, gravies, and similar products.

Sizes of ladles most often used are as follows:

Ladle size	Approximate weight of portion
1/4 cup	2 ounces
1/2 cup	4 ounces
3/4 cup	6 ounces
1 cup	8 ounces

Serving spoons.--A serving spoon, solid or perforated, may often be used instead of a scoop. Since such spoons are not identified by number to indicate capacity, it is necessary to weigh or measure the quantity of food from the spoon used to find out how many spoonfuls are required for the size of portion desired.

EQUIVALENT MEASURES

Following are equivalents of commonly used measures:

1 tablespoon	3 teaspoons
1 cup	16 tablespoons
1 pint	2 cups
1 quart	2 pints
1 gallon	4 quarts
1 pound	16 ounces

BRAISING OR POT ROASTING MEATS

MAIN DISHES

1. Use a heavy kettle or roasting pan with a tight-fitting cover, or a steam-jacketed kettle.
2. Season the meat, using 1/4 teaspoon of salt per pound. If desired, dredge the meat with flour to increase browning.
3. Brown the meat on all sides in a little fat. If not floured, meat may be placed fat side down and browned in its own fat.
4. Add a small amount of water.
5. Cover and simmer on top of range, in a slow oven (325° F.), or in a steam kettle; add more water, a

little at a time, during cooking if needed to keep the meat from burning. Cooking in a steam-jacketed kettle requires more water than oven cooking.

6. Continue cooking until meat is tender. See timetable for approximate cooking times, which are based on meat taken directly from the refrigerator.
7. Remove meat from pan and make gravy (p. 77).

Note: For amounts of meat to buy see Food Buying Guide for Type A School Lunches, U. S. Dept. Agr. PA 270, 1955. (For sale by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C. Price 25 cents.)

TIMETABLE FOR BRAISING MEATS

KIND AND CUT OF MEAT	WEIGHT OR THICKNESS	APPROXIMATE COOKING TIME	KIND AND CUT OF MEAT	WEIGHT OR THICKNESS	APPROXIMATE COOKING TIME
Beef:			Pork:		
Pot roast -----	3 to 5 lb. -----	3-1/2 to 4 hr.	Chops -----	3/4 to 1 in. -----	50 to 60 min.
Swiss steak -----	5 to 15 lb. -----	3-1/2 to 5 hr.	Shoulder steak-----	3/4 in.-----	45 min.
Shortribs -----	1 to 1-1/2 in. -----	2 to 2-1/2 hr.	Spareribs -----	-----	1-1/2 to 2-1/2 hrs.
Stew-----	2 by 2 by 2 in.-----	2 to 2-1/2 hr.	Tenderloin patties--	1/2 in. -----	30 min.
	1-1/2-inch cubes --	2-1/2 to 3 hr.			
Lamb:			Veal:		
Shoulder, rolled ---	3 lb. -----	2 to 2-1/2 hr.	Shoulder, rolled --	3 lb. -----	2-1/2 hr.
Shoulder chops ---	3/4 in. -----	40 min.	Cutlets -----	1/2 in. -----	45 min.
Shanks-----	1/2 to 1 lb. -----	1-1/2 to 2 hr.	Chops, loin or rib	3/4 in. -----	45 min.
Stew-----	1-1/2-inch cubes --	1-1/2 hr.	Stew-----	1-inch cubes -----	1-1/2 to 2 hr.

ROASTING MEATS

MAIN DISHES

1. Place meat in roasting pan, fat side up. Allow space between roasts. Do not add water; do not cover.
2. If a meat thermometer is used, insert it in the thickest part of the meat, away from bone, fat, and gristle.
3. Roast the meat at 325° F. (slow) until the thermometer registers the temperature given in the timetable

below, or for the approximate length of time indicated in the timetable. (These times are based on meat taken directly from the refrigerator.)

Note: For amounts of meat to buy, see Food Buying Guide for Type A School Lunches. U. S. Dept. Agr. PA 270, 1955. (For sale by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C. Price 25 cents.)

TIMETABLE FOR ROASTING MEATS

KIND AND CUT OF MEAT	READY-TO-COOK WEIGHT	INTERNAL TEMPERATURE ¹	APPROXIMATE COOKING TIME AT 325° F.	KIND AND CUT OF MEAT	READY-TO-COOK WEIGHT	INTERNAL TEMPERATURE ¹	APPROXIMATE COOKING TIME AT 325° F.
	Pounds	° F.	Hours		Pounds	° F.	Hours
Beef:				Pork, mild cure:			
Rib, rolled-----	6	160 to 170	3-1/4 to 4	Ham, whole-----	16	170	4-1/4
Rump, rolled-----	5	160 to 170	3 to 3-1/4	Ham, piece-----	6	160	2-1/2
Sirloin tip-----	3	160 to 170	2 to 2-1/4	Picnic shoulder-----	6	170	3-1/2
				Canned cured boneless ham.	12	130	2-3/4
Lamb:				Canned luncheon meat	6	130	1-1/2
Leg-----	6 to 7	180	3-3/4				
Shoulder-----	5	180	3	Veal:			
Shoulder, rolled-----	5	180	3	Leg-----	8	170	3-1/2
				Loin-----	5	170	3
Pork, fresh:				Shoulder-----	6	170	3-1/2
Leg (fresh ham)-----	14	185	6	Shoulder, rolled-----	3	170	3
Loin-----	5	185	3				
Shoulder-----	5	185	3-1/2				
Shoulder butt-----	5	185	3-1/2				

¹ 160° F., medium; 170° to 185° F., well done.

STEWING OR COOKING MEATS IN LIQUID

MAIN DISHES

1. Place the meat in a pot and cover with water. Add seasonings as desired.
2. Simmer until tender. See timetable for cooking time.

Note: For amounts of meat to buy see Food Buying Guide for Type A School Lunches, U. S. Dept. Agr. PA 270, 1955. (For sale by the Superintendent of Documents, U. S. Government Printing Office, Washington 25, D. C. Price 25 cents.)

TIMETABLE FOR STEWING MEATS

KIND AND CUT OF MEAT	WEIGHT	APPROXIMATE COOKING TIME	KIND AND CUT OF MEAT	WEIGHT	APPROXIMATE COOKING TIME
Beef: Fresh brisket or plate Corned brisket(whole) Corned brisket (piece) Shanks, each ----- Tongues, fresh or smoked, each. Stew (1- to 2-inch pieces).	Pounds 8 8 3 4 3 to 4 ----- -----	Hours 4 to 5 4 to 5 3 to 3-3/4 3 to 4 3 to 3-1/2 2-1/2 to 3 1-1/2 to 2	Pork, mild cure: Smoked ham, whole- Smoked ham, shanks Smoked picnic shoulder. Boneless shoulder butt. Hocks, each ----- Veal: Stew (1- to 2-inch pieces).	Pounds 16 5 7 to 8 2 to 3 3/4 to 1 ----- -----	Hours 4 2-1/2 3-1/2 to 4 1-1/2 to 2 2-1/2 to 3 2 to 3

SPICY POT ROAST **Portion, 1 slice (2 ounces)** **MAIN DISHES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Vinegar----- Water ----- Whole cloves ----- Bay leaves ----- Salt ----- Sugar----- Beef, round -----	1 cup 1 quart 12 2 1 tablespoon 1 tablespoon 6 pounds 8 ounces	2 cups 2 quarts 24 4 1 ounce (2 tablespoons) 1 ounce (2 tablespoons) 13 pounds	1 quart 1 gallon 48 8 2 ounces (1/4 cup) 2 ounces (1/4 cup) 26 pounds	1. Combine vinegar, water, cloves, bay leaves, salt, and sugar. 2. Pour mixture over beef and let stand in refrigerator for 24 hours. 3. Pour off liquid and save. 4. Place roast in pot; add 1 cup of the liquid for 25 portions, 2 cups for 50 portions, 1 quart for 100 portions. 5. Cover tightly and cook slowly until meat is tender (about 2-1/2 hours). 6. Slice meat and serve hot with a little of the hot spicy liquid.

STEAK STRIPS WITH SOUR CREAM GRAVY

Portion, 3 strips (2 ounces), 1/4 cup gravy

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Beef steak, chuck or round, about 1/2 inch thick.	5 pounds	10 pounds	20 pounds	1. Cut steak into strips about 3 inches long and 1 inch wide.
Onion, chopped----	8 ounces (1-1/3 cups)	1 pound (2-2/3 cups)	2 pounds (1 quart 1-1/3 cups)	2. Brown meat and onion in fat or oil.
Fat or oil-----	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	3. Place in baking pans.
Salt -----	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)	Sprinkle with salt and pepper.
Pepper -----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	
Butter or margarine.	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)	4. Melt the fat. Stir in flour.
All-purpose flour, sifted.	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)	5. Combine sour cream, tomato puree, hot water, and seasonings. Add flour mixture and cook until thickened, stirring constantly.
Water, hot-----	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons	6. Pour gravy over meat.
Prepared mustard	1-2/3 tablespoons	3-1/3 tablespoons	6-2/3 tablespoons	7. Bake covered at 350°F. (moderate) for 2-1/2 hours or until meat is tender.
Worcestershire sauce.	1/4 teaspoon	1/2 teaspoon	1 teaspoon	
Sour cream -----	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	
Tomato puree ----	1/3 cup	2/3 cup	1-1/3 cups	

BRAISED BEEF WITH VEGETABLES

Portion, 1/2 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Stew beef, cut in 1-inch cubes. Fat or oil -----	4 pounds 4 ounces 1-1/2 ounces (3 tablespoons)	8 pounds 8 ounces 3 ounces (1/3 cup)	17 pounds 6 ounces (3/4 cup)	1. Brown beef in fat or oil in oven at 400° F. (hot) for 30 minutes. 2. Place in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 3 pounds 3 ounces per pan.
Green pepper, chopped. Onion, chopped --- Celery, chopped -- Canned mushroom pieces. Fat or oil -----	4-1/2 ounces (1-2/3 cups) 7 ounces (1-1/4 cups) 6 ounces (1-1/2 cups) 6 ounces (1 cup) 1-1/2 ounces (3 tablespoons)	9 ounces (1-3/4 cups) 15 ounces (2-1/2 cups) 12 ounces (3 cups) 12 ounces (2-1/4 cups) 3 ounces (1/3 cup)	1 pound 2 ounces (3-2/3 cups) 1 pound 14 ounces (1-1/4 quarts) 1 pound 8 ounces (1-1/2 quarts) 1 pound 8 ounces (4-1/2 cups) 6 ounces (3/4 cup)	3. Cook pepper, onion, celery, and mushrooms in fat or oil for 10 minutes.
All-purpose flour, sifted. Salt ----- Sugar ----- Water ----- Cooked tomatoes -- Catsup -----	3 ounces (3/4 cup) 1 ounce (2 tablespoons) 1 tablespoon 2-1/4 cups 3-3/4 cups 3/4 cup	6 ounces (1-1/2 cups) 2 ounces (1/4 cup) 1 ounce (2 tablespoons) 4-1/2 cups 1 quart 3-1/2 cups 1-1/2 cups	12 ounces (3 cups) 4 ounces (1/2 cup) 2 ounces (1/4 cup) 2-1/4 quarts 3-3/4 quarts 3 cups	4. Mix flour, salt, and sugar with water to make a smooth paste. 5. Add to the tomatoes and catsup and combine with vegetable mixture. 6. Pour over the browned beef, about 5 pounds 5 ounces or 2-1/2 quarts per pan. 7. Bake covered at 350° F. (moderate) for 2 hours. Remove cover and bake 45 minutes longer or until meat is tender and mixture is brown. 8. Serve over rice, noodles, or hot biscuits.

BEEF STEW

Portion, 1 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Boneless beef, cut in 1-inch cubes. Fat or oil ----- Water -----	4 pounds 4 ounces 4 ounces (1/2 cup) 4-1/2 quarts	8 pounds 8 ounces 8 ounces (1 cup) 2-1/4 gallons	17 pounds 1 pound (2 cups) 4-1/2 gallons	1. Brown beef in fat or oil. 2. Add water and simmer until meat is tender (p. 5). 3. Skim off fat.
All-purpose flour, sifted. Salt-----	8 ounces (2 cups) 1 ounce (2 tablespoons)	1 pound (1 quart) 2 ounces (1/4 cup)	2 pounds (2 quarts) 4 ounces (1/2 cup)	4. Blend flour and salt with the fat. 5. Stir into beef mixture and cook until thickened, stirring constantly.
Onions, quartered Potatoes, diced--- Carrots, diced ---	5 ounces (1 cup) 2 pounds 4 ounces (1 quart 3-1/2 cups) 1 pound 12 ounces (1 quart 1-3/4 cups)	10 ounces (2 cups) 4 pounds 8 ounces (3-1/4 quarts) 3 pounds 8 ounces (2 quarts 3-1/2 cups)	1 pound 4 ounces (1 quart) 9 pounds (1 gallon 2-1/2 quarts) 7 pounds (1 gallon 1-3/4 quarts) 4 pounds (1 gallon)	6. Boil or steam the vegetables (pp. 95, 97). 7. Add to the meat mixture; combine carefully. Add seasoning sauce, if desired.
Celery, cut in 1-inch pieces. Gravy seasoning sauce (optional).	1 pound (1 quart) 1/4 teaspoon	2 pounds (2 quarts) 1/2 teaspoon	4 pounds (1 gallon) 1 teaspoon	

BEEF PIE

Portion, piece about 3 by 3 inches (about 4 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onions (small), cut in halves.	14 ounces (3 cups)	1 pound 12 ounces (1-1/2 quarts)	3 pounds 8 ounces (3 quarts)	1. Steam onions until tender.
Green peas (frozen)	14 ounces (2-2/3 cups)	1 pound 11 ounces (1-1/4 quarts)	3 pounds 6 ounces (2-1/2 quarts)	2. Combine onions with
Cooked beef, cubed	3 pounds (2-1/4 quarts)	6 pounds (4-1/2 quarts)	12 pounds (2-1/4 gallons)	peas (uncooked) and beef.
Beef drippings or other fat.	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	3. Melt fat and blend in the
All-purpose flour, sifted.	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)	flour, water, and season-
Water -----	1-1/2 quarts	3 quarts	1-1/2 gallons	ings. Cook until thick-
Salt -----	1-1/2 teaspoons	1 tablespoon	1 ounce	ened, stirring frequently.
Pepper -----	1/4 teaspoon	1/2 teaspoon	(2 tablespoons)	4. Stir gravy into the meat
Gravy seasoning	3/4 teaspoon	1-1/2 teaspoons	1 teaspoon	mixture.
sauce.			1 tablespoon	5. Place in baking pans (18
Pastry (p. 206). --	1/2 recipe for 5 single crusts	Recipe for 5 single crusts	Recipe for 10 single crusts	by 12 by 2 inches), about
Poppy seeds (optional).	1 tablespoon	2 tablespoons	1/4 cup	3-1/2 quarts per pan.
				6. Roll out pastry, about 1
				pound per pan, and fit
				over tops of pans.
				Sprinkle with poppy
				seeds, if desired.
				7. Bake at 450° F. (very
				hot) for 45 minutes.

MEAT LOAF

Portion, slice 2 by 3-1/2 by 3/4 inch (2-1/2 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped --- Celery, chopped --- Butter or margarine.	3 ounces (1/2 cup) 3 ounces (3/4 cup) 3 tablespoons	6 ounces (1 cup) 6 ounces (1-1/2 cups) 3 ounces (1/3 cup)	12 ounces (2 cups) 12 ounces (3 cups) 5 ounces (2/3 cup)	1. Saute onion and celery in the fat.
Bread slices ----- Milk-----	4-1/2 ounces 1-1/2 cups	9 ounces 3 cups	1 pound 2 ounces 1-1/2 quarts	2. Beat bread and milk in mixer for 2 minutes at low speed, or soak bread in milk.
Ground beef, raw - Salt ----- Worchestershire sauce. Pepper ----- Parsley, chopped - Eggs -----	3 pounds 1 tablespoon 1 tablespoon 1/2 teaspoon 3 tablespoons 1 cup (5)	6 pounds 1 ounce (2 tablespoons) 2 tablespoons 1 teaspoon 1/3 cup 2-1/3 cups (12)	12 pounds 2 ounces (1/4 cup) 1/4 cup 2 teaspoons 2/3 cup 4-2/3 cups (23)	3. Combine beef, seasonings, and eggs with the other two mixtures. Blend thoroughly (in mixer, for 3 minutes at low speed). 4. Pack mixture into greased loaf pans (10 by 4 by 4 inches), about 2 pounds 5 ounces or 4-3/4 cups per pan. 5. Bake at 375° F. (moderate) for 1 hour 10 minutes.

BAKED BEEF HASH

Portion, 2/3 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Ground beef ----- Onion, chopped ----	4 pounds 4 ounces (2/3 cup)	8 pounds 8 ounces (1-1/3 cups)	16 pounds 1 pound (2-2/3 cups)	1. Saute beef and onion together until brown.
Cooked potatoes, chopped. Meat stock ----- Salt -----	2-1/2 quarts 1 quart 1 ounce (2 tablespoons)	1-1/4 gallons 2 quarts 2 ounces (1/4 cup)	2-1/2 gallons 1 gallon 4 ounces (1/2 cup)	2. Add potatoes, meat stock, and salt to the beef mixture. Mix well. 3. Place in greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 8 pounds 9 ounces or 1 gallon per pan. 4. Bake at 400° F. (hot) for 25 minutes or until brown.

BARBECUED BEEF HASH Portion, 3/4 cup (about 6 ounces) MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped --- Green pepper, chopped. Fat or oil -----	8 ounces (1-1/3 cups) 1 pound (3 cups) 4 ounces (1/2 cup)	1 pound (2-2/3 cups) 2 pounds (1-1/2 quarts) 8 ounces (1 cup)	2 pounds (1 quart 1-1/3 cups) 4 pounds (3 quarts) 1 pound (2 cups)	1. Saute onion and green pepper in fat or oil until onion is golden brown.
Cooked beef, chopped. Cooked potatoes, chopped. Water-----	3 pounds 4 ounces (2-3/4 quarts) 3 pounds 4 ounces (2 quarts 2/3 cup) 1 quart	6 pounds 8 ounces (1 gallon 1-1/4 quarts) 6 pounds 8 ounces (1 gallon 1-1/3 quarts) 2 quarts	13 pounds (2 gallons 2-1/2 quarts) 13 pounds (2 gallons 2-2/3 cups) 1 gallon	2. Add meat, potatoes, and water.
Catsup----- Chili sauce----- Worcestershire sauce. Garlic, chopped -- Salt ----- Chili powder -----	9 ounces (1 cup) 9 ounces (1 cup) 3 ounces (1/3 cup) 1 teaspoon 1 ounce (2 tablespoons) 1 tablespoon	1 pound (1-3/4 cups) 1 pound (1-2/3 cups) 6 ounces (2/3 cup) 2 teaspoons 2 ounces (1/4 cup) 2 tablespoons	2 pounds (3-1/2 cups) 2 pounds (3-1/3 cups) 12 ounces (1-1/3 cups) 1-1/3 tablespoons 4 ounces (1/2 cup) 1/4 cup	3. Combine catsup, chili sauce, and seasonings with meat mixture. 4. Place in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 11 pounds 8 ounces or 5-1/2 quarts per pan. 5. Bake at 400° F. (hot) for 1 hour 10 minutes, or until brown.

MEAT BALLS

Portion, 2 balls (1-3/4 ounces each)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Beef, very finely ground. Fresh pork, very finely ground.	2 pounds 10 ounces 1 pound	5 pounds 4 ounces 1 pound 12 ounces	10 pounds 8 ounces 3 pounds 8 ounces	1. Combine beef and pork; blend thoroughly.
Eggs ----- Onion, chopped --- Breadcrumbs, dry Cornstarch----- Salt ----- Pepper ----- Sage----- Milk -----	1 cup (5) 6 ounces (1 cup) 6 ounces (1-1/2 cups) 3 tablespoons 1 ounce (2 tablespoons) 1-1/2 teaspoons 1 tablespoon 2-1/4 cups	2 cups (10) 12 ounces (2 cups) 12 ounces (3 cups) 1-1/2 ounces (1/3 cup) 2 ounces (1/4 cup) 1 tablespoon 2 tablespoons 4-1/2 cups	1 quart (20) 1 pound 8 ounces (1 quart) 1 pound 8 ounces (1-1/2 quarts) 3 ounces (2/3 cup) 4 ounces (1/2 cup) 2 tablespoons 1/2 ounce (1/4 cup) 2-1/4 quarts	2. Add eggs, onion, bread-crumbs, cornstarch, seasonings, and milk and mix well. 3. Portion the mixture with a No. 20 scoop (3-1/5 tablespoons) and shape into balls.
Bacon fat or other fat.	1/3 cup	2/3 cup	1-1/3 cups	4. Brown the balls lightly in fat. 5. Place balls in a pan, cover, and steam for 20 minutes in a steamer; or steam for 20 minutes in the top of a double boiler; or bake in covered pans for 1 hour at 325° F. (slow), removing the cover for the last 15 minutes. 6. Serve with gravy.

MEAT PATTIES

Portion, 1 patty (2 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Ground beef ----- or Ground lamb ----- or Ground veal ----- Onion, chopped --- Salt -----	4 pounds 4 ounces 4 pounds 8 ounces 4 pounds 12 ounces 4 ounces (2/3 cup) 1 tablespoon	8 pounds 8 ounces 9 pounds 9 pounds 8 ounces 8 ounces (1-1/3 cups) 1 ounce (2 table- spoons)	17 pounds 18 pounds 19 pounds 1 pound (2-2/3 cups) 2 ounces (1/4 cup)	<p>1. Mix ingredients lightly until well blended.</p> <p>2. Portion mixture with a No. 12 scoop (1/3 cup) onto greased sheet pans. Flatten lightly with a spatula.</p> <p>3. Bake -- <u>Beef patties:</u> At 400° F. (hot), 15 minutes for medium done, 20 minutes for well done. <u>Lamb patties:</u> At 400° F. (hot) for 20 minutes, or 10 minutes on each side. <u>Veal patties:</u> At 375° F. (moderate) for 30 minutes, or 15 minutes on each side.</p> <p>4. If desired, serve on a heated buttered bun with a slice of dill pickle.</p>

BARBECUED HAMBURGERS

Portion, 2-1/2 ounces meat mixture, 1 roll

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Ground beef ----- Salt -----	3 pounds 2 teaspoons	6 pounds 4 teaspoons	12 pounds 1-1/2 ounces (3 tablespoons) 1 teaspoon 6 ounces (1 cup) 1-1/3 cups	1. Combine beef, salt, pepper, onion, and milk.
Pepper ----- Onion, chopped ---- Evaporated milk, undiluted.	1/4 teaspoon 1-1/2 ounces (1/4 cup) 1/3 cup	1/2 teaspoon 3 ounces (1/2 cup) 2/3 cup		
Barbecue rolls --- Butter or margarine.	25 4 ounces (1/2 cup)	50 8 ounces (1 cup)	100 1 pound (2 cups)	2. Split rolls and toast both cut sides. Keep top halves warm. 3. Spread bottom half of each roll lightly with butter or margarine. 4. Using a No. 20 scoop (3-1/5 tablespoons) portion the beef mixture on buttered side of roll and spread so that the edges are well covered. 5. Place at lower level under broiler. Cook for 5 minutes, until beef is light brown.
Catsup ----- Worcestershire sauce. Chili powder ----- Salt ----- Hot pepper sauce - Water-----	9 ounces (1 cup) 3 tablespoons 3/4 teaspoon 3/4 teaspoon 1/4 teaspoon 3/4 cup	1 pound 2 ounces (2 cups) 6 tablespoons 1-1/2 teaspoons 1-1/2 teaspoons 1/2 teaspoon 1-1/2 cups	2 pounds 4 ounces (1 quart) 3/4 cup 1 tablespoon 1 tablespoon 1 teaspoon 3 cups	6. Combine catsup, seasonings, and water; blend thoroughly. 7. Spread sauce over beef, 1 tablespoon per roll. 8. Return to broiler until sauce is hot (about 3 minutes). 9. Serve top half of roll on plate beside barbecued hamburger. Garnish with parsley and serve hot.

FIESTA HAMBURGERS Portion, 3-1/4 ounces meat mixture, 2-ounce bun MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs ----- Ground beef ----- Salt ----- Pepper ----- Chili powder ----- Catsup----- Worcestershire sauce. Cooked kidney beans.	2/3 cup (3) 3 pounds 1 ounce (2 tablespoons) 1/4 teaspoon 1-1/2 tablespoons 3 ounces (1/3 cup) 1 tablespoon 2 pounds (12 ounces dry)	1-1/4 cups (6) 6 pounds 2 ounces (1/4 cup) 1/2 teaspoon 3 tablespoons 6 ounces (2/3 cup) 2 tablespoons 4 pounds (1-1/2 pounds dry)	2-1/2 cups (12) 12 pounds 4 ounces (1/2 cup) 1 teaspoon 1-1/2 ounces (1/3 cup) 12 ounces (1-1/3 cups) 1/4 cup 8 pounds (3 pounds dry)	1. Beat eggs and combine with meat. 2. Add salt, pepper, chili powder, catsup, worces- tershire sauce, and beans. Mix well.
Onion, chopped --- Garlic ----- Salad oil -----	3 ounces (1/2 cup) 6 cloves 1/3 cup	6 ounces (1 cup) 1-1/2 ounces (12 cloves) 3/4 cup	12 ounces (2 cups) 3 ounces (24 cloves) 1-1/2 cups	3. Saute onion and garlic in the oil until brown. Com- bine with the meat mix- ture. 4. Portion the mixture with a No. 8 scoop (1/2 cup) and shape into patties. 5. Bake at 350° F. (mod- erate) until well done (about 30 minutes).
Round buns ----- Cheese -----	25 1 pound 9 ounces (25 1-ounce slices)	50 3 pounds 2 ounces (50 1-ounce slices)	100 6 pounds 4 ounces (100 1-ounce slices)	6. Place patties on lower halves of buns. Top each with a slice of cheese and cover with top of bun. 7. Place on sheet pans and heat in the oven at 300° F. (slow) until cheese melts. Serve immediately.

VARIATION

FIESTA LAMB PATTIES. Use ground lamb in place of ground beef.

GROUND BEEF AND SPAGHETTI

Portion, about 1 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Spaghetti-----	2 pounds 8 ounces	5 pounds	10 pounds	1. Cook spaghetti in boiling salted water (p. 146).
Ground beef----- Onion, chopped--- Fat or oil-----	5 pounds 9 ounces (1-1/2 cups) 4 ounces (1/2 cup)	10 pounds 1 pound 2 ounces (3 cups) 8 ounces (1 cup)	20 pounds 2 pounds 4 ounces (1-1/2 quarts) 1 pound (2 cups)	2. Cook beef and onion in the fat or oil until beef is brown.
Cooked tomatoes-- Water----- Salt-----	1-1/2 quarts 1-1/2 quarts 2 ounces (1/4 cup)	3 quarts 3 quarts 4 ounces (1/2 cup)	1-1/2 gallons 1-1/2 gallons 8 ounces (1 cup)	3. Combine tomatoes, water, and salt with the meat mixture. 4. Cook for 1-1/2 hours or until mixture is reduced to a thick sauce. 5. Add spaghetti and mix well. Reheat.

VARIATIONS

1. GROUND LAMB AND SPAGHETTI. Use ground lamb in place of beef.
2. GROUND VEAL AND SPAGHETTI. Use ground veal in place of beef.

TAMALE PIE

Portion, 2/3 cup (about 6 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cornmeal ----- Water, cold ----- Salt ----- Water, boiling ----	12-1/2 ounces (2-1/2 cups) 2-1/2 cups 1-1/3 tablespoons 2 quarts	1 pound 9 ounces (1-1/4 quarts) 1-1/4 quarts 1-1/2 ounces (2-2/3 tablespoons) 1 gallon	3 pounds 2 ounces (2-1/2 quarts) 2-1/2 quarts 3 ounces (1/3 cup) 2 gallons	1. Mix cornmeal with cold water and stir into boiling salted water. Cover and cook over boiling water for 40 minutes, stirring occasionally.
Onion, chopped Green pepper, chopped. Ground beef ----- Butter or margarine.	8 ounces (1-1/3 cups) 6 ounces (1-1/4 cups) 2 pounds 12 ounces 3 ounces (1/3 cup)	1 pound (2-2/3 cups) 12 ounces (2-1/2 cups) 5 pounds 8 ounces 5 ounces (2/3 cup)	2 pounds (1 quart 1-1/3 cups) 1 pound 8 ounces (1-1/4 quarts) 11 pounds 10 ounces (1-1/4 cups)	2. Saute onion, green pepper, and beef in the fat until onion is tender and meat is browned.
Cooked tomatoes -- Ripe olives, sliced Salt ----- Chili powder -----	1-1/4 quarts 11 ounces (2-1/2 cups) 1 tablespoon 1 ounce (3-2/3 tablespoons)	2-1/2 quarts 1 pound 6 ounces (1-1/4 quarts) 1 ounce (2 tablespoons) 2-1/4 ounces (1/2 cup)	1-1/4 gallons 2 pounds 12 ounces (2-1/2 quarts) 2 ounces (1/4 cup) 4-1/2 ounces (1 cup)	3. Add tomatoes, olives, salt, and chili powder to the meat mixture. Cook until thick (about 15 minutes). 4. Stir in half the cornmeal mush, about 2 pounds 2 ounces or 1-1/4 quarts for 25 portions; 5 pounds 8 ounces or 2-1/2 quarts for 50; 11 pounds or 1-1/4 gallons for 100. 5. Pour into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), one pan for 25 servings. 6. Top with remaining mush, using a No. 30 scoop (2-1/5 tablespoons) to portion. Brush with melted butter or margarine. 7. Bake at 375° F. (moderate) for 20 minutes.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Garlic cloves, minced. Onion, chopped --- Fat or oil ----- Ground beef (raw) -	9 9 ounces (1-1/2 cups) 1/2 cup 5 pounds	18 1 pound 2 ounces (3 cups) 1 cup 10 pounds	1-1/2 ounces (36) 2 pounds 4 ounces (1-1/2 quarts) 2 cups 20 pounds	1. Brown garlic and onion lightly in fat or oil in steam-jacketed kettle or heavy pot. 2. Add ground beef and cook until it is brown.
Tomato puree ---- Tomato paste ---- Water ----- Sugar ----- Salt ----- Worcestershire sauce.	1-1/2 quarts 1 pound 12 ounces (3 cups) 2 quarts 1-1/2 teaspoons 2 ounces (1/4 cup) 1-1/2 teaspoons	3 quarts 3 pounds 8 ounces (1-1/2 quarts) 1 gallon 1 tablespoon 4 ounces (1/2 cup) 1 tablespoon	1-1/2 gallons 7 pounds (3 quarts) 2 gallons 1 ounce (2 table- spoons) 8 ounces (1 cup) 2 tablespoons	3. Blend in the tomato puree, tomato paste, water, sugar, salt, and worces- tershire sauce. 4. Simmer the mixture, stirring occasionally, for about 1 hour, or until it is reduced to a thick sauce. 5. Serve over cooked spaghetti, noodles, or macaroni (p. 146).

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Milk, hot -----	12 ounces (1-1/2 cups) 6 ounces (1-1/2 cups) 3 quarts	1 pound 8 ounces (3 cups) 12 ounces (3 cups) 1-1/2 gallons	3 pounds (1-1/2 quarts) 1 pound 8 ounces (1-1/2 quarts) 3 gallons	1. Prepare white sauce (p. 83).
Dried beef, chopped. Worcestershire sauce.	2 pounds 8 ounces 3/4 teaspoon	5 pounds 1-1/2 teaspoons	10 pounds 1 tablespoon	2. Add dried beef and worcestershire sauce; heat. 3. Serve over rice (cooked without salt), baked potato, or toast points.

VARIATION

CREAMED DRIED BEEF AND EGGS

Reduce quantity of dried beef to --

- 1 pound 4 ounces for 25 portions
- 2 pounds 8 ounces for 50 portions
- 5 pounds for 100 portions

Add quartered hard-cooked eggs --

- 13 for 25 portions
- 25 for 50 portions
- 50 for 100 portions

LIVER CREOLE Portion, 1/2 cup MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Beef liver ----- All-purpose flour, sifted. Fat or oil -----	4 pounds 8 ounces 4 ounces (1 cup) 4 ounces (1/2 cup)	9 pounds 8 ounces (2 cups) 8 ounces (1 cup)	18 pounds 1 pound (1 quart) 1 pound (2 cups)	1. Skin liver and cut in 1/2-inch cubes. 2. Dredge with flour and brown in fat or oil.
Onion, chopped --- Green pepper, chopped. Celery, chopped --	4 ounces (2/3 cup) 4 ounces (3/4 cup) 1 pound (1 quart)	8 ounces (1-1/3 cups) 8 ounces (1-1/2 cups) 2 pounds (2 quarts)	1 pound (2-2/3 cups) 1 pound (3 cups) 4 pounds (1 gallon)	3. Add vegetables, cover, and simmer for 20 minutes.
Cooked tomatoes -- Catsup ----- Salt ----- Sugar -----	1-1/4 quarts 3 ounces (1/3 cup) 1-1/2 tablespoons 2 teaspoons	2-1/2 quarts 6-3/4 ounces (3/4 cup) 1-1/2 ounces (3 tablespoons) 1-1/2 tablespoons	1-1/4 gallons 13 ounces (1-1/2 cups) 3 ounces (1/3 cup) 1-1/2 ounces (3 tablespoons)	4. Stir in tomatoes, cat- sup, and seasonings. Simmer for 15 minutes. 5. Remove cover and cook 10 minutes longer, stir- ring occasionally.

LIVER LOAF Portion, slice about 2 by 3 by 1 1/2 inch (3 ounces) **MAIN DISHES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Beef liver, ground Pork sausage----- Onion, chopped ---	2 pounds 8 ounces 2 pounds 8 ounces 3 ounces (1/2 cup)	5 pounds 5 pounds 6 ounces (1 cup)	10 pounds 10 pounds 12 ounces (2 cups)	1. Blend liver, sausage, and onion.
Eggs ----- Nutmeg ----- All-purpose flour, sifted. Salt ----- Milk-----	1 cup (5) 2-1/4 teaspoons 2 ounces (1/2 cup) 1/2 teaspoon 1-1/4 cups	2 cups (10) 1-1/2 tablespoons 5 ounces (1-1/4 cups) 1-1/4 teaspoons 2-1/2 cups	1 quart (20) 3 tablespoons 10 ounces (2-1/2 cups) 2-1/2 teaspoons 1-1/4 quarts	2. Add eggs, nutmeg, flour, salt, and milk. Beat until well mixed. 3. Place in loaf pans (10 by 4 by 4 inches), about 2 pounds 7 ounces or 1-1/4 quarts per pan. 4. Bake at 350° F. (mod- erate) for 1-1/2 hours.

BREAST OF LAMB CREOLE Portion, 6 ounces MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Breast of lamb, cut in 7-ounce pieces. All-purpose flour, sifted.	11 pounds 3 ounces (3/4 cup)	22 pounds 6 ounces (1-1/2 cups)	44 pounds 12 ounces (3 cups)	1. Roll lamb in flour. Place in baking pans (18 by 12 by 2 inches), one pan for 25 portions. 2. Brown in oven at 400° F. (hot) for 1 hour. Drain off fat.
Onions, sliced---- Celery, chopped-- Cooked tomatoes-- Salt ----- Pepper ----- Celery salt ----- Chili powder (optional).	9 ounces (1-1/2 cups) 6 ounces (1-1/2 cups) 1-1/2 quarts 1 tablespoon 1/4 teaspoon 1 tablespoon 1-1/2 teaspoons	1 pound 2 ounces (3 cups) 12 ounces (3 cups) 3 quarts 1 ounce (2 tablespoons) 1/2 teaspoon 1 ounce (2 tablespoons) 1 tablespoon	2 pounds 4 ounces (1-1/2 quarts) 1 pound 8 ounces (1-1/2 quarts) 1-1/2 gallons 2 ounces (1/4 cup) 1 teaspoon 2 ounces (1/4 cup) 2 tablespoons	3. Combine onions, celery, tomatoes, and seasonings. Pour mixture over the lamb, about 2-1/4 quarts per pan. 4. Cover pans and bake at 350° F. (moderate) for 2 hours. Remove cover and bake 30 minutes longer. 5. Drain off liquid and skim off surface fat.
All-purpose flour - Water -----	2 tablespoons 1/4 cup	1 ounce (1/4 cup) 1/2 cup	2 ounces (1/2 cup) 1 cup	6. For gravy, blend together the flour and water, stir into the hot liquid, and cook until thickened.

SHEPHERD'S PIE Portion, 1/2 cup meat mixture (5 ounces), 1/4 cup potatoes (1-3/4 ounces) **MAIN DISHES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped --- Lamb drippings or other fat. All-purpose flour, sifted. Salt ----- Water -----	12 ounces (2 cups) 2/3 cup 4 ounces (1 cup) 2 teaspoons 1-1/2 quarts	1 pound 8 ounces (1 quart) 1-1/3 cups 8 ounces (2 cups) 1-1/2 tablespoons 3 quarts	3 pounds (2 quarts) 2-2/3 cups 1 pound (1 quart) 1-1/2 ounces (3 tablespoons) 1-1/2 gallons	1. Brown onion lightly in fat. Mix in the flour and salt. Add water and cook until thickened, stirring frequently.
Tomato juice ----- Tomato puree ---- Cooked lamb, cubed.	2 cups 2 cups 3 pounds (2-1/2 quarts)	1 quart 1 quart 6 pounds (1-1/4 gallons)	2 quarts 2 quarts 12 pounds (2-1/2 gallons)	2. Combine tomato juice, tomato puree, and lamb with the gravy. Heat. 3. Pour mixture into baking pans (16-1/2 by 10-1/2 by 2 inches), about 3 pounds 14 ounces or 1-3/4 quarts per pan.
Milk ----- Salt ----- Parsley, chopped - Potatoes, mashed -	1/4 cup 1 teaspoon 2 tablespoons 2 pounds 8 ounces (1-1/4 quarts)	1/2 cup 2 teaspoons 1/4 cup 5 pounds (2-1/2 quarts)	1 cup 1-1/3 tablespoons 1/2 cup 10 pounds (1-1/4 gallons)	4. Blend milk, salt, and parsley with mashed potatoes. 5. Using a No. 20 scoop (3-1/5 tablespoons), portion potatoes on top of hot lamb mixture. 6. Place under broiler until potatoes are golden brown.

PORK CHOP SUEY

Portion, 1/2 cup (about 5 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Pork (lean), cut in 2-inch strips. Fat or oil -----	3 pounds 2 ounces (1/4 cup)	6 pounds 4 ounces (1/2 cup)	12 pounds 8 ounces (1 cup)	1. Brown pork in fat or oil.
Water and bean sprout liquid.	2-1/4 quarts	4-1/2 quarts	2-1/4 gallons	2. Add water and liquid from bean sprouts and simmer for 30 minutes.
Celery, cut in 1-inch strips. Onions, sliced----- Bean sprouts ----- Salt ----- Pepper ----- Sugar-----	1 pound 4 ounces (1-1/4 quarts) 9 ounces (1-1/2 cups) 12 ounces (1-1/2 cups) 1 tablespoon 1/4 teaspoon 1 ounce (2 tablespoons)	2 pounds 8 ounces (2-1/2 quarts) 1 pound 2 ounces (3 cups) 1 pound 8 ounces (3 cups) 1 ounce (2 tablespoons) 1/2 teaspoon 2 ounces (1/4 cup)	5 pounds (1-1/4 gallons) 2 pounds 4 ounces (1-1/2 quarts) 3 pounds (1-1/2 quarts) 2 ounces (1/4 cup) 1 teaspoon 4 ounces (1/2 cup)	3. Add celery, onions, bean sprouts, salt, pepper, and sugar.
Cornstarch----- Water, cold ----- Soy sauce -----	3-1/4 ounces (3/4 cup) 1/3 cup 1/2 cup	6-1/2 ounces (1-1/2 cups) 2/3 cup 1 cup	13 ounces (3 cups) 1-1/3 cups 2 cups	4. Blend cornstarch with cold water and stir into the mixture. 5. Simmer for 30 minutes, stirring frequently. 6. Add the soy sauce. 7. Serve with rice or chinese noodles.

CURRIED PORK CHOPS Portion, 1 chop (6 ounces) MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Pork chops----- All-purpose flour, sifted. Fat or oil----- Mushrooms, sliced	25 3 ounces (3/4 cup) 2 ounces (1/4 cup) 1 pound 8 ounces (2-3/4 quarts)	50 6 ounces (1-1/2 cups) 4 ounces (1/2 cup) 3 pounds (1 gallon 1-1/2 quarts)	100 12 ounces (3 cups) 8 ounces (1 cup) 6 pounds (2-3/4 gallons)	1. Dredge chops with flour and brown on both sides in fat or oil. 2. Place single layers in baking pans. 3. Cover with mushrooms.
Butter or mar- garine. Onion, chopped --- All-purpose flour, sifted. Milk, hot ----- Water ----- Salt ----- Pepper ----- Curry powder ----	4 ounces (1/2 cup) 9 ounces (1-1/2 cups) 3 ounces (3/4 cup) 1-1/2 quarts 3/4 cup 2-1/2 tablespoons 3/4 teaspoon 1 tablespoon	8 ounces (1 cup) 1 pound 2 ounces (3 cups) 6 ounces (1-1/2 cups) 3 quarts 1-1/2 cups 3 ounces (1/3 cup) 1-1/2 teaspoons 2 tablespoons	1 pound (2 cups) 2 pounds 4 ounces (1-1/2 quarts) 12 ounces (3 cups) 1-1/2 gallons 3 cups 5 ounces (2/3 cup) 1 tablespoon 1 ounce (1/4 cup)	4. Melt the fat, add onion, and cook over low heat until golden brown. Stir in flour. 5. Add flour mixture to milk, water, and sea- sonings. 6. Cook over low heat, stirring constantly until thickened. 7. Pour sauce over chops. 8. Cover and bake at 350° F. (moderate) for 1-1/2 hours or until chops are tender. 9. Skim off surface fat.

PORK SAVORY

Portion, 1/2 cup (about 4 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Pork (lean, raw), cut in 1-inch pieces. Salt -----	3 pounds 1-1/2 teaspoons	6 pounds 1/2 ounce (1 table- spoon) 1 teaspoon 1 ounce (2 tablespoons)	12 pounds 1 ounce (2 table- spoons) 2 teaspoons 2 ounces (1/4 cup)	1. Season pork with salt and pepper. Brown in fat or oil.
Pepper ----- Fat or oil -----	1/2 teaspoon 1 tablespoon			
Water, hot -----	3 cups	1-1/2 quarts	3 quarts	2. Add water, cover pan, and simmer until meat is tender. Drain off excess fat.
All-purpose flour, sifted. Sour cream ----- Potatoes, diced --- Carrots, sliced --- Onion, chopped --- Green lima beans - Salt -----	4 ounces (1 cup) 1 pound 8 ounces (3 cups) 1 pound 5 ounces (1 quart) 12 ounces (2-1/2 cups) 1 tablespoon 1-1/2 cups 1 tablespoon	8 ounces (2 cups) 3 pounds (1-1/2 quarts) 2 pounds 10 ounces (2 quarts) 1 pound 8 ounces (1-1/4 quarts) 2 tablespoons 3 cups 1 ounce (2 table- spoons)	1 pound (1 quart) 6 pounds (3 quarts) 5 pounds 4 ounces (1 gallon) 3 pounds (2-1/2 quarts) 2 ounces (1/3 cup) 1-1/2 quarts 2 ounces (1/4 cup)	3. Beat flour and sour cream together. 4. Add vegetables and salt. Mix well. 5. Combine meat and vegetable mixtures. 6. Pour mixture into baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 7 pounds 6 ounces or 3/4 gallon per pan. 7. Cover and bake at 375°F. (moderate) for 1 hour. Uncover and bake 1/2 hour longer.

PORK SOUFFLE

Portion, piece 2-1/2 by 2-3/4 inches (4-3/4 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Milk, hot -----	8 ounces (1 cup) 4 ounces (1 cup) 1-1/2 quarts	1 pound (2 cups) 9 ounces (2-1/4 cups) 3 quarts	2 pounds (1 quart) 1 pound 2 ounces (4-1/2 cups) 1-1/2 gallons	1. Melt the fat and stir in the flour. 2. Add to the hot milk, stirring constantly, and cook until thick. Cool.
Egg yolks -----	1-1/3 cups (16)	2-2/3 cups (32)	1 quart 1-1/3 cups (64)	3. Beat egg yolks and blend into the sauce.
Cooked pork, ground. Onion, chopped --- Green pepper, chopped. Salt -----	2 pounds 5 ounces (2 quarts) 1-1/3 tablespoons 2-1/2 tablespoons 2 teaspoons	4 pounds 10 ounces (1 gallon) 2-2/3 tablespoons 2 ounces (1/3 cup) 1-1/3 tablespoons	9 pounds 4 ounces (2 gallons) 1-1/4 ounces (1/3 cup) 4 ounces (3/4 cup) 3 tablespoons	4. Add pork, onion, green pepper, and salt.
Egg whites -----	2 cups (16)	1 quart (32)	2 quarts (64)	5. Beat egg whites until stiff and fold into the mixture. 6. Put into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 7 pounds or 1 gallon per pan. 7. Bake at 325° F. (slow) for about 50 minutes. 8. Serve with tomato sauce (p. 80) or mushroom sauce (p. 83).

SPANISH PORK CUTLET

Portion, about 5-1/2 ounces

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped --- Green pepper, chopped. Celery, chopped -- Butter or mar- garine.	2 ounces (1/3 cup) 2 ounces (1/3 cup) 1-1/2 ounces (1/3 cup) 1 tablespoon	4-1/2 ounces (3/4 cup) 3-1/2 ounces (3/4 cup) 3 ounces (3/4 cup) 1 ounce (2 tablespoons)	9 ounces (1-1/2 cups) 7 ounces (1-1/2 cups) 6 ounces (1-1/2 cups) 2 ounces (1/4 cup)	1. Saute onion, green pep- per, and celery in the fat.
Cooked rice (p. 146) Cooked tomatoes -- Salt ----- Sugar ----- Worcestershire sauce.	1 pound 8 ounces (1 quart) 3-1/2 cups 1-1/2 teaspoons 2 teaspoons 1/2 teaspoon	3 pounds (2 quarts) 1-3/4 quarts 1 tablespoon 1-1/3 tablespoons 1 teaspoon	5 pounds 12 ounces (3-3/4 quarts) 3-1/2 quarts 1 ounce (2 table- spoons) 2-1/2 tablespoons 2 teaspoons	2. Add rice, tomatoes, salt, sugar, and worcester- shire sauce.
Pork cutlets (about 2-1/4 ounces each). Fat or oil ----- Spanish or Ber- muda onion slices.	25 2 ounces (1/4 cup) 25	50 4 ounces (1/2 cup) 50	100 8 ounces (1 cup) 100	3. Roll cutlets in flour. 4. Saute in fat or oil until almost tender. Place in roasting pans. 5. Using a No. 20 scoop (3-1/5 tablespoons), place a mound of the rice mixture on each cutlet. Top with a slice of onion.
Breadcrumbs, dry Butter or mar- garine, melted. Salt -----	1/2 cup 1 ounce (2 table- spoons) 1/4 teaspoon	3/4 cup 2 ounces (1/4 cup) 1/2 teaspoon	1-1/2 cups 4 ounces (1/2 cup) 1 teaspoon	6. Mix breadcrumbs, fat, and salt. Sprinkle over onion slices. 7. Bake at 325° F. (slow) for 1 hour or until pork is tender.

GLAZED BAKED HAM

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Smoked ham, bone in. or Boneless smoked ham or shoulder.	7 pounds 12 ounces 5 pounds	15 pounds 8 ounces 10 pounds	31 pounds 20 pounds	<p><u>Mild-cured ham</u></p> <ol style="list-style-type: none"> 1. Bake hams according to directions for roasting meats, page 4, allowing about 30 minutes less time than that shown in the timetable. 2. Trim off rind and excess fat, brush hams with one of the glazes given below, and bake at 325° F. (slow) for 30 minutes. <p><u>Heavy-cured ham</u></p> <ol style="list-style-type: none"> 1. Soak hams overnight in cold water. 2. Drain, cover with fresh water, and simmer for 3-1/2 to 4 hours or until tender. 3. Trim off rind and excess fat, brush with one of the glazes given below, and bake at 400° F. (hot) for 15 minutes or until glaze is brown.
<p><u>Glaze I</u></p> <p>Brown sugar-----</p> <p>Vinegar -----</p> <p>Powdered dry mustard.</p>	3-1/2 ounces (1/2 cup, packed) 2 tablespoons 1/2 teaspoon	7 ounces (1 cup, packed) 1/4 cup 1 teaspoon	14 ounces (2 cups, packed) 1/2 cup 2 teaspoons	1. Mix ingredients together.
<p><u>Glaze II</u></p> <p>Liquid honey-----</p>	1/2 cup	1 cup	2 cups	

HAM AND NOODLES AU GRATIN

Portion, 3/4 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Noodles----- Water, boiling----	10 ounces 1-1/2 quarts	1 pound 4 ounces 3 quarts	2 pounds 8 ounces 1-1/2 gallons	1. Cook noodles in boiling water until tender (p. 146).
Butter or margarine. Onion, chopped --- All-purpose flour, sifted. Milk, hot-----	5 ounces (2/3 cup) 1-1/2 ounces (1/4 cup) 3 ounces (3/4 cup) 2 quarts	10 ounces (1-1/4 cups) 3 ounces (1/2 cup) 6 ounces (1-1/2 cups) 1 gallon	1 pound 4 ounces (2-1/2 cups) 6 ounces (1 cup) 12 ounces (3 cups) 2 gallons	2. Melt the fat; add onion and cook until tender. Blend in the flour. 3. Add mixture to hot milk. Cook until thickened, stirring frequently.
Cooked smoked ham, chopped.	3 pounds (2-1/2 quarts)	6 pounds (1-1/4 gallons)	12 pounds (2-1/2 gallons)	4. Combine ham, noodles, and sauce. 5. Place in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 9 pounds 12 ounces or 1 gallon 2 cups per pan.
Breadcrumbs, dry Cheese, grated----- Paprika ----- Butter or margarine, melted.	4 ounces (1 cup) 3 ounces (3/4 cup) 3/4 teaspoon 1-1/2 ounces (3 tablespoons)	9 ounces (2-1/4 cups) 6 ounces (1-1/2 cups) 1-1/2 teaspoons 3 ounces (1/3 cup)	1 pound 2 ounces (4-1/2 cups) 12 ounces (3 cups) 1 tablespoon 6 ounces (3/4 cup)	6. Blend crumbs and cheese. Add paprika and melted fat. Mix well. 7. Sprinkle crumbs over ham mixture, about 9 ounces or 1-1/3 cups per pan. 8. Bake at 350° F. (moderate) for 35 to 40 minutes.

VARIATION

LUNCHEON MEAT AND NOODLES AU GRATIN

Use chopped luncheon meat in place of ham--
 3 pounds (2 quarts 1-2/3 cups) for 25 portions
 6 pounds (1 gallon 3-1/4 cups) for 50 portions
 12 pounds (2-1/4 gallons 2-1/2 cups) for 100 portions

HAM AND RABBIT CROQUETTES Portion, 1 croquette (about 2-3/4 ounces) MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Milk, hot-----	4 ounces (1/2 cup) 4 ounces (1 cup) 1 quart	8 ounces (1 cup) 8 ounces (2 cups) 2 quarts	1 pound (2 cups) 1 pound (1 quart) 1 gallon	1. Melt the fat and blend in flour. 2. Stir into the hot milk and cook until thickened, stirring occasionally.
Cooked smoked ham, ground. Cooked rabbit, ground. Parsley, chopped - Green pepper, chopped. Onion, chopped --- Powdered dry mustard. Pepper-----	14 ounces (3 cups) 2 pounds (1-3/4 quarts) 1 tablespoon 1 tablespoon 2 tablespoons 1/2 teaspoon 1/4 teaspoon	1 pound 8 ounces (1-1/4 quarts) 4 pounds (3-1/2 quarts) 2 tablespoons 2 tablespoons 1-1/2 ounces (1/4 cup) 1 teaspoon 1/2 teaspoon	3 pounds (2-1/2 quarts) 8 pounds (1-3/4 gallons) 1/4 cup 1/4 cup 3 ounces (1/2 cup) 2 teaspoons 1 teaspoon	3. Blend all ingredients with the sauce. (Refrigerate mixture if not using it immediately.) 4. Portion the mixture with a No. 12 scoop (1/3 cup) and shape into croquettes.
All-purpose flour, sifted. Eggs----- Soft bread crumbs -	4 ounces (1 cup) 2/3 cup (3) 2 quarts	8 ounces (2 cups) 1-1/4 cups (6) 1 gallon	1 pound (1 quart) 2-1/2 cups (12) 2 gallons	5. Coat the croquettes by rolling them in flour, then in beaten egg, and last in crumbs. 6. Fry in deep fat at 375° F. until brown. Drain. 7. Serve with gravy or with a sauce such as vegetable sauce (p. 82).

VARIATION

CHICKEN AND HAM CROQUETTES. Use chicken in place of rabbit.

HAM-BROCCOLI ROLLS

Portion, 1 roll

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked smoked ham, sliced.	2 pounds 5 ounces (1-1/2-ounce slice per portion)	4 pounds 11 ounces (1-1/2-ounce slice per portion)	9 pounds 6 ounces (1-1/2-ounce slice per portion)	1. Roll a slice of ham around each portion of broccoli.
Broccoli, cooked--	2 pounds (1-1/4 ounces or 1/4 cup per portion)	4 pounds (1-1/4 ounces or 1/4 cup per portion)	7 pounds 12 ounces (1-1/4 ounces or 1/4 cup per portion)	2. Place rolls in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches).
Water, hot -----	1/3 cup	2/3 cup	1-1/3 cups	3. Pour 1/3 cup water into each pan. Cover pans.
Cheese sauce (p. 78).	1 quart	2 quarts	1 gallon	4. Bake at 400° F. (hot) for 10 minutes or until rolls are hot.
				5. Serve with cheese sauce.

VARIATIONS

1. HAM-ASPARAGUS ROLLS

Use cooked asparagus spears in place of broccoli--
 2 pounds for 25 portions
 4 pounds for 50 portions
 7 pounds 12 ounces for 100 portions

2. HAM-GREEN BEAN ROLLS

Use cooked green beans, uncut, in place of broccoli--
 2 pounds 12 ounces for 25 portions
 5 pounds 8 ounces for 50 portions
 11 pounds for 100 portions

HAM LOAF Portion, slice about 2-1/2 by 3-1/2 by 3/4 inch (3 ounces) **MAIN DISHES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Ground smoked ham (raw). Ground fresh pork (raw). Ground beef (raw)---	2 pounds 12 ounces 12 ounces	4 pounds 1 pound 8 ounces 1 pound 8 ounces	8 pounds 3 pounds 3 pounds	1. Combine ham, fresh pork, and beef.
Celery, chopped -- Fat or oil -----	6 ounces (1-1/2 cups) 1 ounce (2 tablespoons)	12 ounces (3 cups) 2 ounces (1/4 cup)	1 pound 8 ounces (1-1/2 quarts) 4 ounces (1/2 cup)	2. Saute celery in fat or oil for 10 minutes and add to meat mixture.
Eggs-----	2/3 cup (3)	1-1/4 cups (6)	2-1/2 cups (12)	3. Beat eggs and add to the meat mixture.
Cooked tomatoes -- Salt----- Pepper----- Powdered dry mustard. Breadcrumbs, dry	3 cups 1-1/2 teaspoons 1/4 teaspoon 3/4 teaspoon 6 ounces (1-1/2 cups)	1-1/2 quarts 1 tablespoon 1/2 teaspoon 1-1/2 teaspoons 12 ounces (3 cups)	3 quarts 1 ounce (2 tablespoons) 1 teaspoon 1 tablespoon 1 pound 8 ounces (1-1/2 quarts)	4. Add tomatoes, seasonings, and breadcrumbs. Mix thoroughly. 5. Pack mixture into loaf pans (10 by 4 by 4 inches), about 3 pounds or 1-1/4 quarts per pan. 6. Bake at 400 F. (hot) for 1-1/4 hours.

JELLIED HAM LOAF

Portion, slice 2 by 4 by 1 inch (3 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Gelatin (unflavored) Water, cold-----	1-3/4 ounces (1/3 cup) 1 cup	3-1/2 ounces (2/3 cup) 2 cups	7 ounces (1-1/3 cups) 1 quart	1. Soak gelatin in cold water for 5 minutes; place over hot water until dissolved.
Cooked ham (lean), ground. Celery, chopped----	1 pound 8 ounces (1-1/4 quarts) 12 ounces (3 cups)	3 pounds (2-1/2 quarts) 1 pound 8 ounces (1-1/2 quarts) 1 tablespoon 1-1/2 teaspoons	6 pounds (1-1/4 gallons) 3 pounds (3 quarts) 2 tablespoons 1 tablespoon	2. Combine gelatin with all other ingredients except the eggs. Mix well. 3. Place in loaf pans (10 by 4 by 4 inches), about 2 pounds 8 ounces or 1-1/4 quarts per pan. Garnish with sliced eggs. 4. Chill until firm. Remove from pans and slice.
Onion juice ----- Powdered horse-radish. Mayonnaise -----	1-1/2 teaspoons 3/4 teaspoon 6 ounces (3/4 cup)	12 ounces (1-1/2 cups) 3 cups	1 pound 8 ounces (3 cups) 1-1/2 quarts	
Cooked salad dressing (p. 132). Lemon juice----- Prepared mustard Stuffed olives, sliced. Eggs, hard-cooked, sliced.	1-1/2 cups 1 tablespoon 3/4 teaspoon 4 ounces (3/4 cup) 6	2 tablespoons 1-1/2 teaspoons 8 ounces (1-1/2 cups) 12	1/4 cup 1 tablespoon 1 pound (3 cups) 24	

HAM PINWHEELS		Portion, 2 pinwheels (1 ounce)		MAIN DISHES	
INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS	
All-purpose flour, sifted. Baking powder----- Salt -----	12 ounces (3 cups) 2-1/3 tablespoons 3/4 teaspoon	1 pound 8 ounces (1-1/2 quarts) 1-1/2 ounces (1/4 cup) 1-1/2 teaspoons	3 pounds (3 quarts) 3 ounces (1/2 cup) 1 tablespoon	1. Sift flour, baking powder, and salt together three times, or blend in mixer for 5 minutes at low speed, using the whip.	
Shortening -----	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	2. Cut or rub in shortening until mixture is of con- sistency of coarse corn- meal.	
Milk-----	1 cup	2 cups	1 quart	3. Add milk and mix just enough to moisten dry ingredients. 4. Turn out on a lightly floured board and knead about 1 minute. 5. Divide the dough into 12-ounce balls. Roll each to form a rectangle 15 by 4 inches.	
Cooked smoked ham, chopped. Onion, chopped ---	6 ounces (1 cup) 2 tablespoons	12 ounces (2 cups) 1-1/2 ounces (1/4 cup)	1 pound 8 ounces (1 quart) 3 ounces (1/2 cup)	6. Combine ham and onion and sprinkle over the dough, about 3 ounces or 1/2 cup to each roll. 7. Roll as for jelly roll. Cut into 1/2-inch slices and place on sheet pans. 8. Bake at 425° F. (hot) for 15 to 17 minutes. 9. Serve with a cheese sauce (p. 78) or on scalloped eggs with ham (p. 65).	

HAM TURNOVERS Portion, 1 turnover (2-1/2 ounces) with 2 tablespoons sauce (2 ounces) **MAIN DISHES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
<p>Cooked smoked ham, ground. Onion, chopped--- Tomato sauce----- Parsley, chopped- Pepper----- Powdered dry mustard. Prepared horse-radish.</p>	<p>1 pound 12 ounces (1-1/2 quarts) 2 ounces (1/3 cup) 1 cup 2 tablespoons 1/4 teaspoon 3/4 teaspoon 3/4 teaspoon</p>	<p>3 pounds 8 ounces (3 quarts) 4 ounces (2/3 cup) 2 cups 1/4 cup 1/2 teaspoon 1-1/2 teaspoons 1-1/2 teaspoons</p>	<p>7 pounds (1-1/2 gallons) 8 ounces (1-1/3 cups) 1 quart 1/2 cup 1 teaspoon 1 tablespoon 1 tablespoon</p>	<p>1. Combine ham, onion, tomato sauce, parsley, pepper, mustard, and horseradish. Blend well.</p>
<p>All-purpose flour, sifted. Salt----- Shortening----- Water, cold-----</p>	<p>1 pound 10 ounces (1 quart 2-1/2 cups) 2 teaspoons 14 ounces (1-3/4 cups) 1 cup</p>	<p>3 pounds 4 ounces (3-1/4 quarts) 1-1/3 tablespoons 1 pound 12 ounces (3-1/2 cups) 2 cups</p>	<p>6 pounds 8 ounces (6-1/2 quarts) 2-2/3 tablespoons 3 pounds 8 ounces (1-3/4 quarts) 1 quart</p>	<p>2. Sift together the flour and salt. 3. Cut or rub in shortening until mixture is of consistency of coarse cornmeal. 4. Add water and mix quickly. 5. Roll out dough to 1/8 inch thickness on a lightly floured board. Cut into circles 5 inches in diameter, weighing 2 ounces each. 6. Portion the ham mixture with a No. 24 scoop (2-2/3 tablespoons) onto one half of pastry circle. Fold other half of the pastry over the ham mixture and seal edge with fork. 7. Place on pans and bake at 400° F. (hot) for 25 minutes. 8. Serve with vegetable sauce (p. 82).</p>

SAUSAGE LINKS Portion, two 2-ounce links MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Link sausage -----	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds	<ol style="list-style-type: none"> 1. Place sausage in baking pans and pour in enough water to cover bottoms of pans. 2. Cover and bake at 325° F. (slow) for 20 minutes. 3. Remove cover and bake until sausage is brown.

SAUSAGE CAKES Portion, 1 cake (2 ounces)

Bulk sausage -----	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds	<ol style="list-style-type: none"> 1. Cut sausage rolls in slices, 4 to a pound, and place in baking pans. Or portion bulk sausage into baking pans with a No. 8 scoop (1/2 cup), and flatten to form cakes. 2. Bake at 325° F. (slow) until well done --25 to 30 minutes.
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INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Dry kidney beans-- Boiling water ----	2 pounds 10 ounces (1-1/2 quarts) 4-1/2 quarts	5 pounds 4 ounces (3 quarts) 2-1/4 gallons	9 pounds 3 ounces (1 gallon 1-1/4 quarts) 4 gallons	1. Add beans to boiling water and boil for 2 minutes. Remove from the heat, cover, and let stand for 1 hour, or overnight if more convenient. 2. Cook beans in the same water until just tender (about 1 hour). Drain and save the liquid.
Onion, chopped -- Green pepper, chopped. Garlic, minced -- Pork sausage ----	1 pound 8 ounces (1 quart) 6 ounces (1-1/4 cups) 1 tablespoon 4 pounds	3 pounds (2 quarts) 12 ounces (2-1/2 cups) 1/2 ounce (2 table- spoons) 8 pounds	6 pounds (1 gallon) 1 pound 8 ounces (1-1/4 quarts) 1 ounce (1/4 cup) 16 pounds	3. Combine onion, green pepper, garlic, and sausage. Saute until light brown.
Tomato puree---- Bean liquid----- All-purpose flour, sifted. Salt----- Chili powder ----	2 quarts 1 quart 2 ounces (1/2 cup) 1-1/2 ounces (3 tablespoons) 2 tablespoons	1 gallon 2 quarts 4 ounces (1 cup) 3 ounces (1/3 cup) 1 ounce (1/4 cup)	2 gallons 1 gallon 8 ounces (2 cups) 6 ounces (3/4 cup) 2 ounces (1/2 cup)	4. Mix together the tomato puree, bean liquid, flour, salt, and chili powder. 5. Combine with sausage mixture and beans. Blend well. 6. Simmer until thickened (about 1 hour 40 minutes), stirring frequently. 7. Serve with cooked rice.

SAUSAGE-STUFFED ACORN SQUASH

Portion, 1/2 squash, 1/3 cup filling (3 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Acorn squash, halves. ¹ Salt-----	25 1 tablespoon	50 1 ounce (2 tablespoons)	100 2 ounces (1/4 cup)	1. Remove seeds and sprinkle squash with salt.
Pork sausage ----- Breadcrumbs, soft Eggs----- Milk ----- Onion, chopped ---	3 pounds 2 cups 1 cup (5) 1-1/2 cups 4 ounces (2/3 cup)	6 pounds 1 quart 2 cups (10) 3 cups 8 ounces (1-1/3 cups)	12 pounds 2 quarts 1 quart (20) 1-1/2 quarts 1 pound (2-2/3 cups)	2. Combine sausage, crumbs, eggs, milk, and onion. Mix well (in mixer, beat for 2 minutes at medium speed). 3. Using a No. 12 scoop (1/3 cup), portion sausage mixture into each squash half. 4. Set the squash in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches). Add hot water to cover bottoms of pans. 5. Bake covered at 400° F. (hot) for 45 minutes. Re- move cover and bake 15 minutes longer to brown.

¹ Banana, butternut, or Hubbard squash cut in serving portions may be used instead of acorn squash.

BAKED FRANKFURTERS AND RICE

Portion, 3/4 cup (6 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Frankfurters, cut in 1/2-inch slices. Cooked tomatoes--- Green pepper, chopped. Onion, chopped --- Garlic, minced --- Cheese, grated --- Cooked rice (p. 146) Salt -----	2 pounds 4 ounces 1-1/2 quarts 5 ounces (1 cup) 12 ounces (2 cups) 1 teaspoon 1 pound 2 ounces (4-1/2 cups) 3 pounds (2 quarts) 2 teaspoons	4 pounds 8 ounces 3 quarts 10 ounces (2 cups) 1 pound 8 ounces (1 quart) 2 teaspoons 2 pounds 4 ounces (2-1/4 quarts) 6 pounds (1 gallon) 1-1/2 tablespoons	9 pounds 1-1/2 gallons 1 pound 4 ounces (1 quart) 3 pounds (2 quarts) 1-2/3 tablespoons 4 pounds 8 ounces (1-1/8 gallons) 12 pounds (2 gallons) 1-1/2 ounces (3 tablespoons)	1. Combine all ingredients. 2. Pour into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 10 pounds 10 ounces or 1-1/4 gallons per pan. 3. Cover and bake at 400° F. (hot) for 50 minutes. Un- cover and bake 15 minutes longer or until green pep- per and onion are tender.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cheese, grated----	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	1. Add cheese to milk and stir until blended.
Milk, hot -----	1 quart 1/2 cup	2-1/4 quarts	1 gallon 2 cups	
Breadcrumbs, dry	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2. Combine cheese mixture with breadcrumbs, pimiento, parsley flakes, and onion.
Pimiento, chopped	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	
Parsley flakes ---	1-1/3 tablespoons	2-2/3 tablespoons	1/3 cup	
Onion, chopped---	1-1/3 tablespoons	1 ounce (2-2/3 table- spoons)	2 ounces (1/3 cup)	
Eggs -----	1-1/4 cups (6)	2-1/2 cups (12)	1-1/4 quarts (24)	3. Beat eggs.
Luncheon meat, diced.	1 pound 10 ounces (1-1/4 quarts)	3 pounds 4 ounces (2-1/2 quarts)	6 pounds 8 ounces (1-1/4 gallons)	4. Stir the eggs and luncheon meat into the cheese mixture. 5. Place mixture in well-greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 5 pounds 15 ounces or 2-3/4 quarts per pan. 6. Bake at 325° F. (slow) for 30 minutes.

Poultry must be handled properly at the time of preparation, cooking, cooling, and serving to prevent spoilage that might cause serious food poisoning.

Frozen birds should be kept hard-frozen at 0° F. or below until they are removed from storage for use. They should be thawed before they are cooked.

TO THAW FROZEN POULTRY

1. Remove from freezer storage only the number of birds needed for 1 day's use. Leave in the original wrappings.
2. Place the birds in refrigerator (35° to 40° F.), spacing them on the shelves so that air can circulate around them. Allow time for thawing as follows:
Heavy turkeys, 18 pounds and over.....2 to 3 days
Lighter turkeys, under 18 pounds.....1 to 2 days
Heavy chickens, 4 pounds and over. About 24 hours
Lighter chickens, under 4 pounds..... Overnight

Or, to shorten time, thaw birds partially in refrigerator, then place under cold running water until completely thawed.

Do not thaw at room temperature or in warm water.
Do not refreeze.

3. As soon as birds are thawed, remove wrappings. Inspect and clean the birds for cooking.

TO INSPECT AND CLEAN

1. Remove neck and giblets, which are usually packed in the neck and body cavities.
2. Wash neck and giblets thoroughly in cold running water. Drain.
3. Inspect the birds, removing any parts of lung, crop, or windpipe that may have been left in the cavities, and any pinfeathers not removed in the initial cleaning process.
4. Wash the birds thoroughly, inside and out, in cold running water. Drain.
5. Cook birds and giblets promptly.¹ Or cover loosely with waxed paper and refrigerate at 35° to 40° F. Do not hold for longer than 24 hours before cooking.

¹Giblets may be simmered with neck and wing tips for making broth or gravy stock. The meat from them may be cut up and added to gravy or stuffing.

ROASTING TURKEYS

MAIN DISHES

TO PREPARE AND COOK

1. Thaw turkeys, if frozen; inspect and clean as necessary. (See p. 44.)
2. Fold neck skin back and fasten with skewers or tie close to body. Tie legs together and fasten to tail or, if there is a band of skin under tail, tuck legs into band.
3. Rub birds with fat or oil and place in a shallow pan with the breast side up. Do not add water. Do not cover pan. Birds may be covered with a loose tent of aluminum foil or with cheesecloth which has been dipped in melted fat or in oil. Do not stuff turkeys for roasting; bake stuffing separately.
4. Roast at 300° or 325° F. (slow) according to timetable given below. Baste with pan drippings occasionally. Release legs when birds are half done, to speed cooking. Continue to cook until done. Do not cook partially on one day and finish on the next.

5. Make these tests for doneness: (a) Press drumstick between fingers; meat should be soft when well done. (b) Lift drumstick to test whether leg joint moves easily. (c) Tip bird until juice runs out of body cavity; juice is clear and has no pink color when bird is done.
6. When birds are well done, cool for 20 to 30 minutes, slice, and serve. Or cool quickly and refrigerate.

TO COOL AND REFRIGERATE

1. Take turkeys out of roasting pans and place on wire racks to speed the cooling.
2. When cool enough to handle easily, remove meat from bones and spread it on wire racks. When completely cool, wrap loosely in waxed paper.
3. Store meat in refrigerator (35° to 40° F.).

Caution: Use meat within 2 days after roasting.

TIME TABLE FOR ROASTING UNSTUFFED TURKEYS (taken directly from refrigerator)

DRESSED WEIGHT	READY-TO-COOK WEIGHT ¹	OVEN TEMPERATURE	APPROXIMATE COOKING TIME	DRESSED WEIGHT	READY-TO-COOK WEIGHT	OVEN TEMPERATURE	APPROXIMATE COOKING TIME
<i>Pounds</i>	<i>Pounds</i>	<i>° F.</i>	<i>Hours</i>	<i>Pounds</i>	<i>Pounds</i>	<i>° F.</i>	<i>Hours</i>
6 to 10	5 to 9	325	2-1/2 to 3	18 to 24	16 to 21	300	4-1/2 to 6
10 to 14	9 to 12	325	3 to 3-1/2	24 to 30	21 to 26	300	6 to 7-1/2
14 to 18	12 to 16	325	3-1/2 to 4-1/2				

¹ Neck and giblets included.

BREAD STUFFING

Portion, 1/4 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Turkey or chicken fat, butter, or margarine. Celery, chopped--- Onion, chopped---	6 ounces (3/4 cup) 12 ounces (3 cups) 12 ounces (2 cups)	12 ounces (1-1/2 cups) 1 pound 8 ounces (1-1/2 quarts) 1 pound 8 ounces (1 quart)	1 pound 8 ounces (3 cups) 3 pounds (3 quarts) 3 pounds (2 quarts)	1. Melt fat. Add celery and onion. Cover and cook for 5 minutes.
Salt ----- Poultry seasoning Bread cubes, soft, untrimmed. Giblets, finely chopped (optional)	1-1/2 teaspoons 1-1/2 teaspoons 2 pounds -----	1 tablespoon 1 tablespoon 3 pounds 12 ounces -----	1 ounce (2 table- spoons) 2 tablespoons 7 pounds 8 ounces -----	2. Sprinkle seasonings throughout the bread cubes. 3. Blend with the celery-onion mixture. Add giblets, if desired.
Turkey or chicken broth.	As needed	As needed	As needed	4. Add just enough broth to moisten the bread slightly. Blend thoroughly. 5. Place in greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), one pan for 25 portions. 6. Bake at 350° F. (moderate) for about 1 hour. 7. Portion servings with a No. 16 scoop (1/4 cup).

VARIATION

CORNBREAD STUFFING

Reduce quantity of bread cubes to--
 1 pound for 25 portions
 2 pounds for 50 portions
 4 pounds for 100 portions

Add crumbled unsweetened cornbread--
 1 pound 8 ounces for 25 portions
 2 pounds 12 ounces for 50 portions
 5 pounds 8 ounces for 100 portions

CHICKEN AND NOODLES

Portion, 1/2 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Chicken, ready-to-cook. Water----- Salt -----	4 pounds 12 ounces 2-1/2 quarts 1 tablespoon	9 pounds 6 ounces 1-1/4 gallons 1 ounce (2 tablespoons)	18 pounds 12 ounces 2-1/2 gallons 2 ounces (1/4 cup)	1. Cover chicken with water; add salt. 2. Cover container and cook until chicken is tender. 3. Remove chicken from broth, cool. Strip meat from the bones and cut in pieces.
Noodles, uncooked	10 ounces	1 pound 4 ounces	2 pounds 8 ounces	4. Add noodles to the boiling chicken broth and cook for 15 minutes.
All-purpose flour, sifted. Water-----	3 tablespoons 1/4 cup	1-1/2 ounces (1/3 cup) 1/2 cup	3 ounces (3/4 cup) 1 cup	5. Make a smooth paste of the flour and water. Stir into noodle mixture and cook until thickened. 6. Combine the chicken and noodles. Reheat.

CHICKEN-AVOCADO CUTLET

Portion, 1 cutlet (3 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Milk, hot -----	3 ounces (1/3 cup) 3 ounces (3/4 cup) 2-1/2 cups	6 ounces (3/4 cup) 6 ounces (1-1/2 cups) 1-1/4 quarts	12 ounces (1-1/2 cups) 12 ounces (3 cups) 2-1/2 quarts	1. Melt the fat and stir in the flour. 2. Add to hot milk and cook over low heat until thickened, stirring frequently.
Cooked chicken, diced. Avocado, diced --- Breadcrumbs, dry Salt ----- Pepper ----- Worcestershire sauce. Onion, grated ---- Eggs -----	1 pound 4 ounces (1 quart) 1 pound 4 ounces (1 quart) 6 ounces (1-1/2 cups) 1 tablespoon 1/2 teaspoon 1/2 teaspoon 2 teaspoons 3/4 cup (4)	2 pounds 8 ounces (2 quarts) 2 pounds 8 ounces (2 quarts) 12 ounces (3 cups) 1 ounce (2 table- spoons) 1 teaspoon 1 teaspoon 1-1/3 tablespoons 1-1/2 cups (8)	5 pounds (1 gallon) 5 pounds (1 gallon) 1 pound 8 ounces (1-1/2 quarts) 2 ounces (1/4 cup) 2 teaspoons 2 teaspoons 3 tablespoons 3 cups (15)	3. Combine chicken, avocado, breadcrumbs, and seasonings with the sauce. 4. Beat eggs and blend into the mixture. (Refrigerate mixture if not using it immediately. Do not hold for more than a few hours because the avocado may become bitter.) 5. Portion with a No. 12 scoop (1/3 cup) and shape into cutlets.
All-purpose flour, sifted. Eggs ----- Breadcrumbs, soft.	4 ounces (1 cup) 2/3 cup (3) 2 quarts	8 ounces (2 cups) 1-1/4 cups (6) 1 gallon	1 pound (1 quart) 2-1/2 cups (12) 2 gallons	6. Roll cutlets in flour, then in beaten egg, and last in crumbs. 7. Fry in deep fat at 375° F. until brown. Drain and serve immediately.

CHICKEN-CORN CASSEROLE Portion, 2/3 cup (6 ounces) MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Chicken broth, hot Salt ----- Pepper ----- Onion, chopped ---	8 ounces (1 cup) 9 ounces (2-1/4 cups) 1-1/2 quarts 1-1/2 teaspoons 1/2 teaspoon 2 tablespoons	1 pound (2 cups) 1 pound 2 ounces (4-1/2 cups) 3 quarts 1 tablespoon 1 teaspoon 1-1/2 ounces (1/4 cup)	2 pounds (1 quart) 2 pounds 4 ounces (2-1/4 quarts) 1-1/2 gallons 1 ounce (2 table- spoons) 2 teaspoons 3 ounces (1/2 cup)	1. Melt the fat and stir in the flour. 2. Gradually blend in the chicken broth. Add salt, pepper, and onion and cook until thickened.
Cooked chicken, chopped. Canned whole-grain corn, drained. Cheese, grated --- Pimiento, chopped	2 pounds 4 ounces (1-3/4 quarts) 2 pounds 8 ounces (1-1/2 quarts) 6 ounces (1-1/2 cups) 6 ounces (3/4 cup)	4 pounds 8 ounces (3-1/2 quarts) 5 pounds (3 quarts) 12 ounces (3 cups) 12 ounces (1-1/2 cups)	9 pounds (1-3/4 gallons) 10 pounds (1-1/2 gallons) 1 pound 8 ounces (1-1/2 quarts) 1 pound 8 ounces (3 cups)	3. Combine chicken, corn, cheese, and pimiento with the sauce. 4. Place mixture in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 9 pounds 6 ounces or 1 gallon per pan.
Breadcrumbs, dry Butter or margarine, melted.	4 ounces (1 cup) 2 ounces (1/4 cup)	8 ounces (2 cups) 4 ounces (1/2 cup)	1 pound (1 quart) 8 ounces (1 cup)	5. Mix breadcrumbs with the fat and sprinkle over the mixture. 6. Bake at 350° F. (moderate) for 45 minutes, or until crumbs are brown.

CHICKEN CROQUETTES Portion, 1 croquette (3 ounces) MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Mushrooms, chopped. Butter or margarine.	1-1/2 ounces (2/3 cup) 2 teaspoons	3 ounces (1-1/3 cups) 1 tablespoon	6 ounces (2-2/3 cups) 2 tablespoons	1. Saute mushrooms lightly in the fat.
Eggs ----- Cooked chicken, ¹ chopped. Breadcrumbs, soft Mayonnaise ----- Parsley, chopped- Pimiento, chopped Salt ----- Pepper ----- Milk -----	2/3 cup (3) 1 pound 12 ounces (1-1/2 quarts) 12 ounces (3 quarts) 1-1/2 cups 1 ounce (1 cup) 1/3 cup 3/4 teaspoon 1/4 teaspoon 1-1/2 cups	1-1/4 cups (6) 3 pounds 8 ounces (3 quarts) 1 pound 8 ounces (1-1/2 gallons) 3 cups 2 ounces (2 cups) 2/3 cup 1-1/2 teaspoons 1/2 teaspoon 3 cups	2-1/2 cups (12) 7 pounds (1-1/2 gallons) 3 pounds (3 gallons) 1-1/2 quarts 4 ounces (1 quart) 1-1/3 cups 1 tablespoon 1 teaspoon 1-1/2 quarts	2. Beat eggs. 3. Combine with mushrooms, chicken, breadcrumbs, mayonnaise, seasonings, and milk. 4. Portion the mixture with a No. 12 scoop (1/3 cup) and shape into croquettes.
All-purpose flour, sifted. Eggs ----- Breadcrumbs, soft	4 ounces (1 cup) 1 cup (5) 1-1/2 ounces (1-1/2 cups)	8 ounces (2 cups) 1-2/3 cups (8) 3 ounces (3 cups)	1 pound (1 quart) 3-1/3 cups (17) 6 ounces (1-1/2 quarts)	5. Roll croquettes in flour, then in beaten egg, and last in breadcrumbs. 6. Fry in deep fat at 375° F. until brown. Drain. 7. Serve with mushroom sauce (p. 83).

¹ Include finely ground chicken skin.

VARIATION

TURKEY CROQUETTES: Use chopped cooked turkey in place of chicken.

CHICKEN SCRAPPLE Portion, slice 3 by 4 by 1/2 inch (4 ounces) MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
<p>Chicken broth ---- All-purpose flour, sifted. Cornmeal----- Salt ----- Poultry seasoning-</p>	<p>2-1/2 quarts 1 ounce (1/4 cup) 1 pound 4 ounces (1 quart) 1 tablespoon 3/4 teaspoon</p>	<p>1-1/4 gallons 2 ounces (1/2 cup) 2 pounds 8 ounces (2 quarts) 1 ounce (2 tablespoons) 1-1/2 teaspoons</p>	<p>2-1/2 gallons 4 ounces (1 cup) 5 pounds (1 gallon) 2 ounces (1/4 cup) 1 tablespoon</p>	<p>1. Heat half the broth in double boiler. 2. Blend flour, cornmeal, salt, and poultry seasoning. Mix with the remaining cold broth. 3. Slowly stir the cornmeal mixture into the hot broth. Cook until the mixture thickens, stirring occasionally. 4. Cook for 30 minutes longer.</p>
<p>Cooked chicken, finely ground.</p>	<p>1 pound 8 ounces (1 quart 1-1/2 cups)</p>	<p>3 pounds (2-3/4 quarts)</p>	<p>6 pounds (1 gallon 1-1/2 quarts)</p>	<p>5. Stir in the chicken. 6. Pour into well-greased loaf pans (10 by 4 by 4 inches), about 5 pounds or 2 quarts per pan. Cool quickly and refrigerate. 7. When firm, cut in 1/2-inch slices. 8. Roll slices in flour and fry in deep fat at 375° F. until brown. <u>Or</u> brush slices with melted fat or oil and bake at 425° F. (hot) for 30 to 40 minutes or until brown.</p>

CHICKEN SPOONBREAD Portion, 2/3 cup MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cornmeal----- Quick-cooking tapioca. Salt----- Chicken broth----	8 ounces (1-1/2 cups) 1 ounce (2-2/3 tablespoons) 1 tablespoon 2 quarts	1 pound (3 cups) 2 ounces (1/3 cup) 1 ounce (2 tablespoons) 1 gallon	2 pounds (1-1/2 quarts) 4 ounces (2/3 cup) 2 ounces (1/4 cup) 2 gallons	1. Combine cornmeal, tapioca, salt, and broth in top of double boiler or in stock pot. 2. Cook until thickened, stirring occasionally.
Butter, margarine, or chicken fat.	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	3. Stir in the fat. Remove from heat. Cool slightly.
Egg yolks----- Cooked chicken, chopped.	2/3 cup (8) 2 pounds (1-1/2 quarts)	1-1/3 cups (16) 4 pounds (3-1/4 quarts)	2-2/3 cups (32) 8 pounds (1-1/2 gallons) 1-1/2 cups	4. Beat egg yolks and blend into cornmeal mixture. 5. Add chopped chicken.
Egg whites-----	1 cup (8)	2 cups (16)	1 quart (32)	6. Beat egg whites until stiff and fold into chicken mixture. 7. Place in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 8 pounds or 1-1/4 gallons per pan. 8. Bake at 375° F. (moderate) for 45 minutes or until brown. 9. Serve with chicken gravy (p.77), if desired.

VARIATION

TURKEY SPOONBREAD. Use chopped cooked turkey in place of chicken and turkey broth in place of chicken broth.

CHICKEN-STUFFED BAKED TOMATO

Portion, 1 tomato, 3 tablespoons (2 ounces) filling

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Tomatoes, medium size (5-ounce).	25	50	100	<ol style="list-style-type: none"> 1. Wash tomatoes. Remove a thin slice from the stem end of each. Scoop out seeds and pulp; drain and save for filling. 2. Sprinkle insides of tomatoes with salt. Invert and let stand for 30 minutes.
Onion, chopped--- Butter or margarine.	1-1/2 ounces (1/4 cup) 4 ounces (1/2 cup)	3 ounces (1/2 cup) 8 ounces (1 cup)	6 ounces (1 cup) 1 pound (2 cups)	<ol style="list-style-type: none"> 3. Cook onion in the fat for 5 minutes, or until golden brown.
Cooked chicken, chopped. Breadcrumbs, soft	1 pound 7 ounces (1-1/4 quarts) 3 cups	3 pounds 2 ounces (2-1/2 quarts) 1-1/2 quarts	6 pounds 4 ounces (4-3/4 quarts) 3 quarts	<ol style="list-style-type: none"> 4. Add chicken, breadcrumbs and part of the tomato pulp (2-1/4 cups for 25 portions, 4-1/2 cups for 50, 2-1/4 quarts for 100).
Eggs ----- Salt ----- Worcestershire sauce.	1 cup (5) 1 teaspoon 1 teaspoon	2 cups (10) 2 teaspoons 2 teaspoons	1 quart (20) 1-1/3 tablespoons 1-1/3 tablespoons	<ol style="list-style-type: none"> 5. Beat eggs. 6. Stir eggs, salt, and Worcestershire sauce into the chicken mixture. Cook for 3 minutes. 7. Fill the tomatoes with the mixture, using a No. 20 scoop (3-1/5 tablespoons).
Breadcrumbs, dry Butter or margarine, melted.	4 ounces (1 cup) 1 ounce (2 tablespoons)	8 ounces (2 cups) 2 ounces (1/4 cup)	1 pound (1 quart) 4 ounces (1/2 cup)	<ol style="list-style-type: none"> 8. Mix breadcrumbs with the fat. 9. Sprinkle tomatoes with crumbs and place on sheet pans. 10. Bake at 400° F. (hot) for 30 minutes.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Green pepper, chopped. Onion, chopped --- Fat or oil ----- All-purpose flour, sifted. Salt ----- Pepper ----- Curry powder ---- Milk, hot -----	1-3/4 ounces (1/3 cup) 1 ounce (3 tablespoons) 4 ounces (1/2 cup) 4 ounces (1 cup) 2-1/2 teaspoons 1/8 teaspoon 1-1/2 teaspoons 2-1/4 quarts	3-1/2 ounces (2/3 cup) 2 ounces (1/3 cup) 8 ounces (1 cup) 8 ounces (2 cups) 5 teaspoons 1/4 teaspoon 1 tablespoon 1-1/8 gallons	7 ounces (1-1/3 cups) 4 ounces (2/3 cup) 1 pound (2 cups) 1 pound (1 quart) 3-1/2 tablespoons 1/2 teaspoon 2 tablespoons 2-1/4 gallons	1. Saute green pepper and onion lightly in the fat or oil. 2. Stir in the flour and seasonings. 3. Gradually blend into hot milk, stirring constantly. Cook until thickened.
Cooked turkey, diced. Cooked smoked ham, diced.	1 pound 4 ounces (1 quart) 10 ounces (2 cups)	2 pounds 8 ounces (2 quarts) 1 pound 4 ounces (1 quart)	5 pounds (1 gallon) 2 pounds 8 ounces (2 quarts)	4. Add turkey and ham to the sauce. Reheat for serving. 5. Serve on rice, chinese noodles, biscuits, or toast.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Macaroni, elbow or shell. ¹	1 pound (1-1/2 quarts)	2 pounds (3 quarts)	4 pounds (1-1/2 gallons)	1. Cook macaroni in boiling salted water (p. 146).
Turkey broth----- Cooked tomatoes - Tomato paste ---- Onion, chopped -- Green pepper, chopped.	1-1/2 quarts 2 cups 2 ounces (1/4 cup) 3 ounces (1/2 cup) 1-1/2 teaspoons	3 quarts 1 quart 3 ounces (1/3 cup) 6 ounces (1 cup) 1 tablespoon	1-1/2 gallons 2 quarts 6 ounces (2/3 cup) 12 ounces (2 cups) 2 tablespoons	2. Mix broth, tomatoes, tomato paste, onion, and green pepper.
All-purpose flour, sifted. Salt ----- Fat or oil -----	6 ounces (1-1/2 cups) 1 teaspoon 6 ounces (3/4 cup)	12 ounces (3 cups) 2 teaspoons 12 ounces (1-1/2 cups)	1 pound 8 ounces (1-1/2 quarts) 1 tablespoon 1 pound 8 ounces (3 cups)	3. Blend flour and salt into the fat or oil. Add to broth mixture. Cook until thickened, stirring frequently.
Cooked turkey, chopped. Breadcrumbs, dry Butter or margarine, melted.	2 pounds 8 ounces (2 quarts) 1/2 cup 1 tablespoon	5 pounds (1 gallon) 1 cup 1 ounce (2 tablespoons)	10 pounds (2 gallons) 2 cups 2 ounces (1/4 cup)	4. Add turkey and macaroni. 5. Put into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 9 pounds or 1 gallon per pan. 6. Top with crumbs which have been mixed with the fat. 7. Bake at 350° F. (moderate) for 1 hour.

¹ Plain macaroni broken into 2-1/2-inch pieces may be used.

TURKEY HARLEQUIN **Portion, 1/2 cup (5 ounces)** **MAIN DISHES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped-- Green pepper, chopped. Fat or oil----- Flour----- Salt ----- Pepper-----	12 ounces (2 cups) 5 ounces (1 cup) 4 ounces (1/2 cup) 2-1/2 ounces (2/3 cup) 1/2 ounce (1 table- spoon) 1/4 teaspoon	1 pound 8 ounces (1 quart) 10 ounces (2 cups) 8 ounces (1 cup) 5 ounces (1-1/4 cups) 1 ounce (2 table- spoons) 1/2 teaspoon	3 pounds (2 quarts) 1 pound 4 ounces (1 quart) 1 pound (2 cups) 10 ounces (2-1/2 cups) 2 ounces (1/4 cup) 1 teaspoon	1. Saute onion and green pepper in fat or oil until tender but not brown. 2. Stir in the flour, salt, and pepper.
Turkey broth ---- Cooked tomatoes (drained). Apple juice ----- Raisins ----- Parsley, chopped	3 cups 2 cups 2 cups 3 ounces (2/3 cup) 1 tablespoon	1-1/2 quarts 1 quart 1 quart 6 ounces (1-1/4 cups) 2 tablespoons	3 quarts 2 quarts 2 quarts 12 ounces (2-1/2 cups) 1/4 cup	3. Combine broth, toma- toes, apple juice, raisins, and parsley. Heat to boiling. 4. Stir in the onion-green pepper mixture and cook over low heat until thickened, stirring fre- quently.
Cooked turkey, diced.	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)	10 pounds (2 gallons)	5. Add turkey and reheat. 6. Serve over hot corn- bread, biscuits, or rice.

MAIN DISHES

VARIATIONS

1. CHICKEN LOAF. Use diced cooked chicken and chicken broth in place of turkey and turkey broth.
2. VEAL LOAF. Use diced cooked veal and veal broth in place of turkey and turkey broth.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Macaroni, elbow or shell ¹	1 pound (1-1/4 quarts)	2 pounds (2-1/2 quarts)	4 pounds (1-1/4 gallons)	1. Cook macaroni in boiling salted water (p. 146).
Butter or margarine.	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2. Melt the fat and blend in the flour and seasonings.
All-purpose flour, sifted.	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	3. Stir into the hot milk.
Salt-----	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)	Cook until thickened, stirring frequently.
Pepper -----	1/4 teaspoon	1/2 teaspoon	1 teaspoon	
Marjoram -----	1 teaspoon	2 teaspoons	4 teaspoons	
Milk, hot -----	2 quarts	1 gallon	2 gallons	
Cooked turkey, diced.	1 pound 9 ounces (1-1/4 quarts)	3 pounds 2 ounces (2-1/2 quarts)	6 pounds 4 ounces (1-1/4 gallons)	4. Add macaroni, turkey, cheese, and pimiento.
Cheese, grated---	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)	5. Pour into baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 10 pounds 5 ounces per pan.
Pimiento, chopped	7 ounces (7/8 cup)	14 ounces (1-3/4 cups)	1 pound 12 ounces (3-1/2 cups)	
Cheese, grated---	5 ounces (1-1/4 cups)	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	6. Top with grated cheese.
				7. Bake at 350° F. (moderate) for 30 minutes.

¹ Plain macaroni broken into 2-1/2-inch pieces may be used.

TURKEY-MUSHROOM SCALLOP

Portion, 4 ounces

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Mushrooms (fresh or canned), chopped. Butter or margarine	1 pound 6 ounces (2 quarts) 8 ounces (1 cup)	2 pounds 12 ounces (3-3/4 quarts) 1 pound (2 cups)	5 pounds 8 ounces (1 gallon 3-1/2 quarts) 2 pounds (1 quart)	1. Sauté mushrooms in the fat. Save required amount of mushrooms for the sauce (p. 81).
All-purpose flour, sifted. Breadcrumbs, soft Milk-----	1 ounce (1/4 cup) 1 quart 4-1/2 cups	2 ounces (1/2 cup) 2 quarts 2-1/4 quarts	4 ounces (1 cup) 1 gallon 1 gallon 2 cups	2. Stir flour into mushrooms. 3. Combine with crumbs and milk and cook slowly for 5 minutes.
Cooked turkey, chopped. Parsley, chopped - Eggs ----- Salt ----- Pepper ----- Onion juice -----	1 pound 2 ounces (3-1/2 cups) 1/3 cup 1-3/4 cups (9) 1 teaspoon 1/2 teaspoon 1/2 teaspoon	2 pounds 4 ounces (1-3/4 quarts) 3/4 cup 3-1/2 cups (18) 2 teaspoons 1 teaspoon 1 teaspoon	4 pounds 8 ounces (3-1/2 quarts) 1-1/2 ounces (1-1/2 cups) 1-3/4 quarts (36) 1-1/3 tablespoons 1-1/2 teaspoons 2 teaspoons	4. Add turkey, parsley, eggs (slightly beaten), and seasonings. 5. Pour into greased pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 8 pounds 8 ounces or 3 quarts per pan. Place in a pan of hot water. 6. Bake at 375° F. (moderate) for about 40 minutes or until firm. 7. Cut in squares (2-1/2 inches by 2-3/4 inches) and serve with turkey mushroom sauce (p. 81).

SCALLOPED TURKEY AND VEGETABLES

Portion, 1/2 cup (4 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped----	3 ounces (1/2 cup)	6 ounces (1 cup)	12 ounces (2 cups)	1. Cook onion, celery, and carrots for 15 minutes in a small amount of water. Drain.
Celery, diced-----	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	
Carrots, diced----	12 ounces (2-1/3 cups)	1 pound 8 ounces (4-2/3 cups)	3 pounds (2 quarts 1-1/3 cups)	
Canned peas -----	1 cup	2 cups	1 quart	2. Combine vegetables, turkey, gravy, and salt. Blend well.
Cooked turkey diced.	1 pound 14 ounces (1-1/2 quarts)	3 pounds 12 ounces (3 quarts)	7 pounds 8 ounces (1-1/2 gallons)	3. Place in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 5 pounds or 3-1/4 quarts per pan.
Turkey gravy (p. 77).	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons	
Salt-----	1 teaspoon	2 teaspoons	1 tablespoon	
Breadcrumbs, dry	1/2 cup	1 cup	2 cups	4. Top with crumbs which have been mixed with the fat.
Butter or margarine, melted.	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	
				5. Bake at 425° F. (hot) for 15 minutes or until the crumbs are brown.

TURKEY ROLL

Portion, 3 ounces plus 1/4 cup gravy

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Celery, chopped--- Onion, chopped---	3 ounces (3/4 cup) 1 ounce (3 tablespoons)	6 ounces (1-1/2 cups) 2 ounces (1/3 cup)	12 ounces (3 cups) 4 ounces (3/4 cup)	1. Cook celery and onion together in a little water until tender. Drain and save liquid.
Cooked turkey, diced. Vegetable liquid --	1 pound 9 ounces (1-1/4 quarts) 2 tablespoons	3 pounds 2 ounces (2-1/2 quarts) 1/4 cup	6 pounds 4 ounces (1-1/4 gallons) 1/2 cup	2. Moisten turkey with vegetable liquid. 3. Add celery and onion.
All-purpose flour, sifted. Baking powder--- Salt ----- Shortening ----- Milk -----	1 pound 8 ounces (1-1/2 quarts) 1 ounce (3 tablespoons) 1 tablespoon 8 ounces (1 cup) About 2 cups	3 pounds (3 quarts) 2 ounces (1/3 cup) 1 ounce (2 tablespoons) 1 pound (2 cups) About 1 quart	6 pounds (1-1/2 gallons) 4 ounces (2/3 cup) 2 ounces (1/4 cup) 2 pounds (1 quart) About 2 quarts	4. Sift flour, baking powder, and salt together twice (or blend in mixer). 5. Rub or cut in shortening (by hand or in mixer). 6. Add milk and mix just enough to moisten dry ingredients. 7. Turn dough onto a lightly floured board and knead lightly. Divide into 3-pound lots. 8. Roll out each lot into a rectangle 25 by 9 inches, 1/4 inch thick. 9. Spread turkey mixture evenly over dough. Roll like a jelly roll. 10. Cut each roll into 25 one-inch slices. Place on greased sheet pans (26 by 18 by 1 inch). 11. Bake at 450° F. (very hot) for 20 minutes.
Turkey gravy (p. 77).	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons	12. Serve hot with turkey gravy, 1/4 cup per serving.

TURKEY-DRESSING SANDWICH

Portion, 1 sandwich (2 slices dressing,
1-1/2 ounces turkey, 1/4 cup gravy)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped----	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	1. Sauté onion and celery in the fat until lightly browned.
Celery, chopped--	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	
Butter or margarine.	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	
Bread, cubed ----	2 pounds 8 ounces (2 gallons) 1 quart	5 pounds (4 gallons) 2 quarts	10 pounds (8 gallons) 1 gallon	2. Combine onion-celery mixture with bread, broth, and seasonings.
Turkey broth, skimmed.				
Salt -----	1 tablespoon	1 ounce (2 tablespoons) 2 tablespoons	2 ounces (1/4 cup) 1 ounce (1/4 cup)	
Poultry seasoning	1 tablespoon			
Eggs -----	1-3/4 cups (9)	3-1/2 cups (18)	1-3/4 quarts (36)	3. Beat eggs and blend with the mixture. 4. Pack lightly into greased loaf pans (10 by 4 by 4 inches), two pans for 25 portions. 5. Bake at 350° F. (moderate) for 1 hour. 6. Cool quickly and slice, 25 slices per loaf.
Roast turkey slices, hot. Turkey gravy, hot (p. 77).	2 pounds 6 ounces 1-3/4 quarts	4 pounds 12 ounces 3-1/2 quarts	9 pounds 8 ounces 1-3/4 gallons	7. Reheat sliced dressing. 8. Place 1-1/2 ounces sliced turkey between two slices of dressing. 9. Cover each sandwich with 1/4 cup hot gravy.

DEVILED EGGS

Portion, 2 stuffed egg halves

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTION
Eggs, hard-cooked	25	50	100	1. Peel eggs; cut in halves lengthwise. 2. Remove and mash yolks.
Salt-----	2-1/4 teaspoons	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	3. Add salt, mustard, pickle, and salad dressing. Mix until well blended.
Powdered dry mustard.	1-1/2 teaspoons	1 tablespoon	2 tablespoons	4. Fill egg whites with the yolk mixture, about 1 tablespoon to each half.
Sweet pickle, chopped.	4 ounces (3/4 cup)	8 ounces (1-1/2 cups)	1 pound (3 cups)	
Cooked salad dressing (p. 132)	About 3/4 cup	About 1-1/2 cups	About 3 cups	

VARIATION

DEVILED EGGS DELUXE

Add cottage cheese to the filling mixture--

8 ounces (1 cup) for 25 portions

1 pound (2 cups) for 50 portions

2 pounds (1 quart) for 100 portions

OVEN SCRAMBLED EGGS Portion, 1/3 cup MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs-----	1-1/4 quarts (25)	2-1/2 quarts (50)	1-1/4 gallons (100)	1. Beat eggs slightly.
Milk, hot----- Salt-----	2-1/2 cups 2 teaspoons	1-1/4 quarts 1-1/3 tablespoons	2-1/2 quarts 1-1/4 ounces (2-2/3 tablespoons)	2. Add milk and salt. Mix well.
Butter or margarine, melted.	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	3. Pour the fat into baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), 1/2 cup per pan. 4. Add the egg mixture, about 3 pounds 14 ounces or 2 quarts per pan. 5. Bake at 350° F. (moderate) for about 40 minutes, stirring once after 20 minutes of baking.

VARIATIONS

1. OVEN SCRAMBLED EGGS AND CHEESE

Reduce quantity of eggs to--

1 quart (20) for 25 portions
2 quarts (40) for 50 portions
1 gallon (80) for 100 portions

Add grated cheese--

8 ounces (2 cups) for 25 portions
1 pound (1 quart) for 50 portions
2 pounds (2 quarts) for 100 portions

2. OVEN SCRAMBLED EGGS AND DRIED BEEF

Reduce quantity of eggs as for oven scrambled eggs and cheese

Add chopped dried beef--

6 ounces for 25 portions
12 ounces for 50 portions
1 pound 8 ounces for 100 portions

3. OVEN SCRAMBLED EGGS AND HAM

Reduce quantity of eggs as for oven scrambled eggs and cheese

Add chopped cooked ham--

7-1/2 ounces (1-1/2 cups) for 25 portions
15 ounces (3 cups) for 50 portions
1 pound 14 ounces (1-1/2 quarts) for 100 portions

SCALLOPED EGGS WITH HAM Portion, 1/2 cup (4 ounces) MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped---	1-1/2 tablespoons	1 ounce (3 tablespoons)	2 ounces (1/3 cup)	1. Sauté onion in the fat.
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	1 pound 12 ounces (3-1/2 cups)	2. Blend in flour, salt, pepper, and mustard.
All-purpose flour, sifted.	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)	3. Stir into the hot milk.
Salt -----	1-1/3 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)	Cook until thickened, stirring occasionally.
Pepper -----	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon	
Powdered dry mustard.	1-1/2 teaspoons	1 tablespoon	2 tablespoons	
Milk, hot -----	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons	
Worcestershire sauce.	1/2 teaspoon	1 teaspoon	2 teaspoons	4. Add worcestershire sauce, eggs, ham, and parsley.
Eggs, hard-cooked, cubed.	19	38	76	5. Place in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 7 pounds or 3-1/4 quarts per pan.
Cooked smoked ham, cubed.	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	6. Bake at 425° F. (hot) for 15 minutes or until brown on top.
Parsley, chopped--	2 tablespoons	1/4 cup	1/2 cup	7. May be served topped with ham pinwheels (p. 37).

CHEESE-ALMOND-RICE CASSEROLE

Portion, 1/2 cup (4 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Canned mushrooms, stems and pieces. Onion, chopped--- Almonds, chopped Butter or margarine.	5 ounces (1 cup) 2 ounces (1/3 cup) 5 ounces (1-1/4 cups) 3 ounces (1/3 cup)	10 ounces (2 cups) 4 ounces (2/3 cup) 10 ounces (2-1/2 cups) 6 ounces (3/4 cup)	1 pound 4 ounces (1 quart) 8 ounces (1-1/3 cups) 1 pound 4 ounces (1-1/4 quarts) 12 ounces (1-1/2 cups)	1. Drain mushrooms; save liquid. 2. Saute mushrooms, onion, and almonds in the fat until lightly browned.
Cheese, grated--- Uncooked rice---- Parsley, chopped	10 ounces (2-1/2 cups) 1 pound 4 ounces (2-3/4 cups) 1/4 cup	1 pound 4 ounces (1-1/4 quarts) 2 pounds 8 ounces (1 quart 1-1/2 cups) 1/2 cup	2 pounds 8 ounces (2-1/2 quarts) 5 pounds (2-3/4 quarts) 1 ounce (1 cup)	3. Add cheese, rice, and parsley. Mix thoroughly. 4. Place mixture in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 2 pounds 11 ounces or 1 quart 2-1/2 cups per pan.
Salt----- Pepper----- Meat extract----- Water and mushroom liquid, boiling.	1 ounce (2 tablespoons) 1/4 teaspoon 1 tablespoon 2 quarts	2 ounces (1/4 cup) 1/2 teaspoon 1-1/2 ounces (2 tablespoons) 1 gallon	4 ounces (1/2 cup) 1 teaspoon 3 ounces (1/4 cup) 2 gallons	5. Add salt, pepper, and meat extract to the water and mushroom liquid. 6. Pour the liquid over the rice mixture, 2 quarts per pan. 7. Cover and bake at 375° F. (moderate) for 45 minutes to 1 hour, or until rice is done.

MAIN DISHES

Portion, about 1/2 cup

CHEESE FONDUE

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs----- Salt----- Cheese, grated---	1-3/4 cups (9) 1-1/2 teaspoons 2 pounds (2 quarts)	3-1/2 cups (18) 1 tablespoon 4 pounds (1 gallon)	1-3/4 quarts (36) 1 ounce (2 tablespoons) 8 pounds (2 gallons)	1. Beat eggs. 2. Add salt and cheese. Mix well.
Milk, hot----- Bread, cubed ----	1-1/4 quarts 10 ounces (2 quarts)	2-1/2 quarts 1 pound 4 ounces (1 gallon)	1-1/4 gallons 2 pounds 8 ounces (2 gallons)	3. Combine egg-cheese mixture with milk. Add bread cubes. 4. Pour into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 6 pounds 8 ounces or 3-1/4 quarts per pan. 5. Bake at 325° F. (slow) for about 30 minutes or until custard is set.

VARIATIONS

1. HAM AND CHEESE FONDUE

Reduce amount of cheese to--
1 pound for 25 portions
2 pounds for 50 portions
4 pounds for 100 portions

Add chopped cooked ham--

1 pound (3-1/4 cups) for 25 portions
2 pounds (1 quart 2-1/2 cups) for 50 portions
4 pounds (3-1/4 quarts) for 100 portions

Omit salt and add powdered dry mustard--

1-1/2 teaspoons for 25 portions
1 tablespoon for 50 portions
2 tablespoons for 100 portions

2. LUNCHEON MEAT AND CHEESE FONDUE

Follow directions for Ham and Cheese Fondue, using chopped luncheon meat in place of ham.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs----- Mashed potatoes - Salt----- Onion, chopped --	1-1/4 cups (6) 4 pounds (2 quarts) 1 tablespoon 2 teaspoons	2-1/2 cups (12) 8 pounds (1 gallon) 1 ounce (2 tablespoons) 1-1/3 tablespoons	1-1/4 quarts (24) 16 pounds (2 gallons) 2 ounces (1/4 cup) 3 tablespoons	1. Beat eggs and combine with potatoes, salt, and onion. Mix well. 2. Using a No. 12 scoop, (1/3 cup), portion mixture onto greased sheet pans (18 by 26 by 1 inch).
Cheese (sharp), grated. Tomato slices----	13 ounces (3-1/4 cups) 25	1 pound 10 ounces (1 quart 2-1/2 cups) 50	3 pounds 2 ounces (3 quarts 1/2 cup) 100	3. Make a depression in each portion and fill with 1/2 ounce of cheese. 4. Cover with a slice of tomato.
Breadcrumbs, dry Butter or margarine, melted. Salt-----	4 ounces (1 cup) 2 ounces (1/4 cup) 1 teaspoon	8 ounces (2 cups) 4 ounces (1/2 cup) 2 teaspoons	1 pound (1 quart) 8 ounces (1 cup) 1-1/3 tablespoons	5. Mix breadcrumbs with the fat and salt and sprinkle over tomato. 6. Bake at 350° F. (moderate) for 30 minutes.

CHEESE RAREBIT

Portion, 1/2 cup

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Salt----- Powdered dry mustard. Paprika----- Hot milk-----	10 ounces (1-1/4 cups) 5 ounces (1-1/4 cups) 1 teaspoon 1 teaspoon 1/8 teaspoon 2 quarts	1 pound 4 ounces (2-1/2 cups) 10 ounces (2-1/2 cups) 2 teaspoons 2 teaspoons 1/4 teaspoon 1 gallon	2 pounds 8 ounces (1-1/4 quarts) 1 pound 4 ounces (1-1/4 quarts) 1-1/3 tablespoons 1-1/3 tablespoons 1/2 teaspoon 2 gallons	1. Melt the fat and stir in the flour and seasonings. 2. Add to the hot milk and cook until thickened, stirring constantly.
Cheese, grated --	3 pounds (3 quarts)	6 pounds (1-1/2 gallons)	12 pounds (3 gallons)	3. Blend in the cheese. Remove from heat.
Eggs-----	1/3 cup (2)	1/2 cup (3)	1 cup (5)	4. Beat eggs. 5. Add eggs to cheese mixture and reheat, stirring constantly. 6. Serve on toast or cooked rice.

VARIATION

TOMATO RAREBIT. Use tomato juice in place of milk.

CHEESE-RICE-CARROT LOAF Portion, piece 2-1/2 by 2-3/4 inches (about 4 ounces) **MAIN DISHES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Carrots, grated-- Water-----	2 pounds 4 ounces (2 quarts) 3 cups	4 pounds 8 ounces (4-1/2 quarts) 1-1/2 quarts	9 pounds (2 gallons 3 cups) 3 quarts	1. Cook carrots in boiling water for 5 minutes. 2. Drain, saving liquid to use in sauce.
Eggs----- Butter or margarine, melted. Cooked rice (p. 146) Onion, chopped -- Cheese, grated -- Salt----- Worcestershire sauce. Pepper-----	2-1/2 cups (12) 3 ounces (1/3 cup) 3 pounds (2 quarts) 2 ounces (1/3 cup) 1 pound 8 ounces (1-1/2 quarts) 2 teaspoons 1/2 teaspoon 1/4 teaspoon	1-1/4 quarts (24) 6 ounces (3/4 cup) 6 pounds (1 gallon) 4 ounces (2/3 cup) 3 pounds (3 quarts) 1 tablespoon 1 teaspoon 1/2 teaspoon	2-1/2 quarts (50) 12 ounces (1-1/2 cups) 12 pounds (2 gallons) 8 ounces (1-1/3 cups) 6 pounds (1-1/2 gallons) 2 tablespoons 2 teaspoons 1 teaspoon	3. Beat eggs. 4. Combine with carrots and all remaining ingredients. Blend well. 5. Pour mixture into well-greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 7 pounds or 3-1/2 quarts per pan. 6. Set pans in hot water and bake at 325° F. (slow) for 50 minutes or until mixture is set. 7. Serve with vegetable sauce (p. 82).

CHEESE-RICE-HAM CASSEROLE

Portion, 1/2 cup

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Green pepper, chopped.	1-1/4 ounces (1/4 cup)	2-1/2 ounces (1/2 cup)	5 ounces (1 cup)	1. Cook green pepper and onion in the fat until onion is golden brown.
Onion, chopped -- Butter or margarine.	1-1/2 ounces (1/4 cup) 3 ounces (1/3 cup)	3 ounces (1/2 cup) 6 ounces (3/4 cup)	6 ounces (1 cup) 12 ounces (1-1/2 cups)	
All-purpose flour, sifted.	2 tablespoons	1 ounce (1/4 cup)	2 ounces (1/2 cup)	2. Blend in the flour and mustard. Remove from heat.
Powdered dry mustard.	3 tablespoons	6 tablespoons	2-1/4 ounces (3/4 cup)	
Cheese, grated -- Milk, hot-----	1 pound 4 ounces (1-1/4 quarts) 3-1/4 cups	2 pounds 8 ounces (2-1/2 quarts) 1 quart 2-1/2 cups	5 pounds (1-1/4 gallons) 3-1/4 quarts	3. Add cheese to hot milk in top of double boiler. 4. Add the vegetable mixture. Cook until thickened, stirring constantly.
Cooked lean smoked ham, diced. Cooked rice (p. 146)	1 pound 14 ounces (1-1/2 quarts) 2 pounds 10 ounces (1-3/4 quarts)	3 pounds 12 ounces (3 quarts) 5 pounds 4 ounces (3-1/2 quarts)	7 pounds 8 ounces (1-1/2 gallons) 10 pounds 8 ounces (1-3/4 gallons)	5. Add ham and cooked rice. 6. Pour into baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 7 pounds 8 ounces or 3-1/2 quarts per pan. 7. Bake at 350° F. (moderate) for 40 minutes.

VARIATION

CHEESE-RICE-LUNCHEON MEAT CASSEROLE

Use diced, cooked luncheon meat in place of ham--

1 pound 14 ounces (1 quart 1-3/4 cups) for 25 portions

3 pounds 12 ounces (2 quarts 3-1/2 cups) for 50 portions

7 pounds 8 ounces (1 gallon 1-3/4 quarts) for 100 portions

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Macaroni elbow or shell. ¹ Water, boiling --- Salt-----	1 pound (1 quart) 2 quarts 1-1/2 teaspoons	2 pounds (2 quarts) 1 gallon 1 tablespoon	4 pounds (1 gallon) 2 gallons 1 ounce (2 table- spoons)	1. Cook macaroni in boiling salted water (p. 146).
Butter or margarine All-purpose flour, sifted. Salt----- Powdered dry mustard. Milk, hot----- Cheese, grated --	2 ounces (1/4 cup) 2 ounces (1/2 cup) 1-1/3 tablespoons 2-1/4 teaspoons 1-3/4 quarts 1 pound 8 ounces (1-1/2 quarts)	4 ounces (1/2 cup) 4 ounces (1 cup) 1-1/2 ounces (3 tablespoons) 1-1/2 tablespoons 3-1/2 quarts 3 pounds (3 quarts)	8 ounces (1 cup) 8 ounces (2 cups) 3 ounces (1/3 cup) 3 tablespoons 1-3/4 gallons 6 pounds (1-1/2 gallons)	2. Melt the fat and blend in the flour and seasonings. 3. Stir into the hot milk. 4. Cook until thickened. 5. Add cheese. 6. Combine sauce and macaroni. 7. Pour the mixture into baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 6 pounds 4 ounces or 1 gallon per pan. 8. Bake at 350° F. (moderate) for 45 minutes.

¹ Plain macaroni broken into 2-1/2-inch pieces may be used.

1. Sort and wash beans or peas.
2. Bring water to boiling and add beans or peas.
3. Boil for 2 minutes. Remove from heat and let soak for 1 hour, or overnight if more convenient.
4. Add 2 tablespoons of salt for each gallon of water used, if desired.
5. Bring to boiling and cook until tender. See table below for approximate cooking time.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	APPROXIMATE COOKING TIME
Blackeye beans (blackeye peas, cowpeas). Water-----	2 pounds 4 ounces (1-1/2 quarts) 3-3/4 quarts	4 pounds 8 ounces (3 quarts) 1-3/4 gallons	9 pounds (1-1/2 gal- lons) 3-3/4 gallons	30 minutes
Approximate cooked yield.	5 pounds 11-1/2 ounces (3-3/4 quarts)	11 pounds 7 ounces (1 gallon 3-1/2 quarts)	22 pounds 14 ounces (3 gallons 2-3/4 quarts)	
Great Northern beans. Water-----	2 pounds 4 ounces (1 quart 1-1/2 cups) 3-1/2 quarts	4 pounds 8 ounces (2-3/4 quarts) 1-3/4 gallons	9 pounds (1 gallon 1-1/2 quarts) 3-1/2 gallons	1 to 1-1/2 hours
Approximate cooked yield.	5 pounds 5 ounces (3-1/2 quarts)	10 pounds 10 ounces (1-3/4 gallons)	21 pounds 4 ounces (3-1/2 gallons)	
Kidney beans ---- Water-----	2 pounds 4 ounces (1 quart 1-1/4 cups) 3-1/4 quarts	4 pounds 8 ounces (2 quarts 2-1/2 cups) 1 gallon 2-1/2 quarts	9 pounds (1 gallon 1- 1/4 quarts) 3-1/4 gallons	1 to 1-1/2 hours
Approximate cooked yield.	5 pounds 14 ounces (3-1/4 quarts)	11 pounds 12 ounces (1 gallon 2-1/2 quarts)	23 pounds 8 ounces (3-1/4 gallons)	

(OVER)

COOKING DRY BEANS AND PEAS--Continued

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	APPROXIMATE COOKING TIME
Lima beans, large Water-----	2 pounds 4 ounces (1 quart 1-3/4 cups) 3-3/4 quarts	4 pounds 8 ounces (2 quarts 3-1/2 cups) 1-3/4 gallons	9 pounds (1 gallon 1-3/4 quarts) 3-3/4 gallons	45 minutes
Approximate cooked yield.	5 pounds 9 ounces (3 quarts 1-1/4 cups)	11 pounds 2 ounces (1-1/2 gallons 1-1/4 cups)	22 pounds 5 ounces (3 gallons 2-1/2 cups)	
Lima beans, small Water-----	2 pounds 4 ounces (1 quart 1-1/2 cups) 3-1/2 quarts	4 pounds 8 ounces (2-3/4 quarts) 1-3/4 gallons	9 pounds (1 gallon 1-1/2 quarts) 3-1/2 gallons	1 to 1-1/2 hours
Approximate cooked yield.	5 pounds 7 ounces (3 quarts 1/4 cup)	10 pounds 14 ounces (1-1/2 gallons 1/2 cup)	21 pounds 12 ounces (3 gallons 1 cup)	
Pea beans (navy beans). Water-----	2 pounds 4 ounces (1-1/4 quarts) 3 quarts	4 pounds 8 ounces (2-1/2 quarts) 1-1/2 gallons	9 pounds (1-1/4 gal- lons) 3 gallons	1-1/2 to 2-1/2 hours
Approximate cooked yield.	5 pounds (3 quarts 1/2 cup)	9 pounds 15 ounces (1 gallon 2-1/4 quarts)	19 pounds 14 ounces (3 gallons 2 cups)	
Pinto beans----- Water-----	2 pounds 4 ounces (1-1/2 quarts) 3-1/2 quarts	4 pounds 8 ounces (3 quarts) 1-3/4 gallons	9 pounds (1-1/2 gal- lons) 3-1/2 gallons	2 hours
Approximate cooked yield.	5 pounds 3 ounces (3 quarts 2-1/2 cups)	10 pounds 6 ounces (1 gallon 3-1/4 quarts)	20 pounds 12 ounces (3 gallons 2-1/2 quarts)	

BAKED BEANS

Portion, 1 cup (7 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Dry beans, Great Northern or navy. Water, boiling ---	4 pounds (2 quarts 1-3/4 cups) 1 gallon	8 pounds (1 gallon 3-1/2 cups) 2 gallons	16 pounds (2 gallons 1-3/4 quarts) 4 gallons	1. Add beans to boiling water and boil for 2 minutes. Remove from heat, cover, and soak for 1 hour, or overnight if more convenient. 2. Drain beans, and heat the drained liquid. 3. Place half of the beans in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), one pan for 25 portions.
Salt pork, sliced -	12 ounces	1 pound 8 ounces	3 pounds	4. Lay half of the salt pork slices over the beans, cover with the rest of the beans, and top with remaining slices of salt pork.
Brown sugar ----- Red pepper ----- Powdered dry mustard. Salt ----- Onion, chopped -- Molasses -----	7 ounces (1 cup, packed) 1/4 teaspoon 3-1/2 teaspoons 1 ounce (2 tablespoons) 6 ounces (1 cup) 11 ounces (1 cup)	1 pound (2-1/4 cups, packed) 1/2 teaspoon 2-1/3 tablespoons 2 ounces (1/4 cup) 12 ounces (2 cups) 1 pound 6 ounces (2 cups)	2 pounds (4-1/2 cups, packed) 1 teaspoon 1/4 cup 4 ounces (1/2 cup) 1 pound 8 ounces (1 quart) 2 pounds 13 ounces (1 quart)	5. Combine sugar, pepper, mustard, salt, onion, and molasses. Pour mixture over beans. 6. Add the hot drained liquid. (Add water as needed to moisten the beans during baking.) 7. Cover pans and bake at 300° F. (slow) for 7 to 8 hours. ¹

¹ To reduce baking time, boil beans for 1 hour after soaking. Bake at 350° F. (moderate) for 2-1/2 hours or until tender.

BAKED LIMA BEANS IN SOUR CREAM

Portion, 1/2 cup (5 ounces)

MAIN DISHES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Dry lima beans (large) Water, boiling -----	3 pounds (2 quarts) 1-1/4 gallons	6 pounds (1 gallon) 2-1/2 gallons	12 pounds (2 gallons) 5 gallons	<ol style="list-style-type: none"> 1. Add beans to boiling water and boil for 2 minutes. Remove from heat, cover, and soak for 1 hour, or overnight if more convenient. 2. Add more water to cover beans if needed and boil gently until tender (about 45 minutes). Drain. 3. Place beans in greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 3/4 gallon per pan.
Butter or margarine, melted. Brown sugar ----- Molasses ----- Salt ----- Powdered dry mustard. Sour cream ----- Milk ----- Onion juice -----	10 ounces (1-1/4 cups) 2-1/4 ounces (1/3 cup, packed) 2-1/2 tablespoons 2-1/2 tablespoons 2 tablespoons 1 pound 2 ounces (2-1/2 cups) 3/4 cup 1 tablespoon	1 pound 4 ounces (2-1/2 cups) 4-1/2 ounces (2/3 cup, packed) 4-3/4 ounces (1/3 cup) 3 ounces (1/3 cup) 1/4 cup 2 pounds 4 ounces (4-1/2 cups) 1-1/2 cups 2 tablespoons	2 pounds 8 ounces (1-1/4 quarts) 9 ounces (1-1/4 cups, packed) 9-1/2 ounces (2/3 cup) 5 ounces (2/3 cup) 1-1/2 ounces (1/2 cup) 4 pounds 8 ounces (2-1/4 quarts) 3 cups 1/4 cup	<ol style="list-style-type: none"> 4. Combine the fat, brown sugar, molasses, salt, mustard, sour cream, milk, and onion juice. 5. Pour mixture over the beans, about 3 cups per pan. 6. Bake at 350° F. (moderate) for 1 hour. Add hot water during baking if beans become dry.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Dry lima beans (small). Water, boiling ----	1 pound 12 ounces (1 quart) 3 quarts	3 pounds 8 ounces (2 quarts) 1-1/2 gallons	7 pounds (1 gallon 1 cup) 3 gallons	1. Add beans to boiling water and boil for 2 minutes. Remove from heat, cover, and soak for 1 hour, or overnight if more convenient. 2. Boil gently until tender. Drain. Save the liquid.
Onion, chopped --- Garlic, minced ---- Salt pork, chopped - Prepared mustard - Salt ----- Worcestershire sauce. Chili powder ----- Condensed tomato soup. Vinegar ----- Brown sugar ----- Bean liquid -----	6 ounces (1 cup) 1-1/4 teaspoons 8 ounces 3 tablespoons 1/2 teaspoon 2 teaspoons 2 teaspoons 2-1/2 cups 1/4 cup 1-1/3 tablespoons 2 cups	12 ounces (2 cups) 2-1/2 teaspoons 1 pound 6 tablespoons 1 teaspoon 1-1/3 tablespoons 1-1/3 tablespoons 1-1/4 quarts 1/2 cup 3 tablespoons 1 quart	1 pound 8 ounces (1 quart) 1-2/3 tablespoons 2 pounds 7 ounces (3/4 cup) 2 teaspoons 3 tablespoons 3 tablespoons 2-1/2 quarts 1 cup 1/3 cup 2 quarts	3. Brown onion and garlic with the salt pork. 4. Combine all ingredients. 5. Place mixture in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 7 pounds 4 ounces or 3-1/4 quarts per pan. 6. Bake at 400° F. (hot) for 30 minutes.

BROWN GRAVY

Portion, 1/4 cup

SAUCES FOR MAIN DISHES

INGREDIENTS	ABOUT 1-1/2 QUARTS	ABOUT 3 QUARTS	ABOUT 1-1/2 GALLONS	DIRECTIONS
Meat drippings --- All-purpose flour, sifted. Salt ----- Meat stock or water.	5 ounces (2/3 cup) 4 ounces (1 cup) 2-1/4 teaspoons 1-1/2 quarts	10 ounces (1-1/4 cups) 9 ounces (2-1/4 cups) 1-1/2 tablespoons 3 quarts	1 pound 4 ounces (2- 1/2 cups) 1 pound 2 ounces (2 quarts 1/2 cup) 1-1/2 ounces (3 tablespoons) 1-1/2 gallons	1. Heat the drippings, blend in the flour and salt, and cook until brown, stirring constantly. 2. Gradually stir into the stock or water. 3. Cook until thickened, stirring constantly; con- tinue cooking for a few minutes, stirring occa- sionally.

VARIATIONS

1. TURKEY OR CHICKEN GRAVY. Use turkey or chicken drippings and broth in place of meat drippings or stock.
2. GIBLET GRAVY. Add chopped cooked giblets to turkey or chicken gravy.
3. CREAM GRAVY. Use milk in place of meat stock or water.

CHEESE SAUCE

Portion, 3 tablespoons

SAUCES FOR MAIN DISHES

INGREDIENTS	ABOUT 1-1/2 QUARTS	ABOUT 3 QUARTS	ABOUT 1-1/2 GALLONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Powdered dry mustard.	5 ounces (2/3 cup) 2-3/4 ounces (2/3 cup) 1/4 teaspoon	10 ounces (1-1/4 cups) 5-1/2 ounces (1-1/3 cups) 1/2 teaspoon	1 pound 4 ounces (2-1/2 cups) 11 ounces (2-2/3 cups) 1 teaspoon	1. Melt the fat and blend in flour and mustard.
Milk, hot -----	4-3/4 cups	2-1/4 quarts	4-1/2 quarts	2. Stir into the hot milk. 3. Cook until thickened, stirring constantly. Remove from heat.
Cheese, grated or shredded.	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)	4. Add cheese and stir until melted.

TOMATO SAUCE

Portion, about 1/4 cup

SAUCES FOR MAIN DISHES

INGREDIENTS	2-3/4 QUARTS	1 GALLON 1-1/2 QUARTS	2-3/4 GALLONS	DIRECTIONS
Cooked tomatoes--- Salt ----- Onion, chopped ---	3 quarts 2-1/2 teaspoons 8 ounces (1-1/3 cups)	1-1/2 gallons 1-2/3 tablespoons 1 pound (2-2/3 cups)	3 gallons 1-1/2 ounces (3 tablespoons) 2 pounds (1 quart 1-1/3 cups)	1. Cook tomatoes, salt, and onion for about 10 min- utes. Sieve.
Butter or marga- rine. Cornstarch----- Sugar-----	5 ounces (2/3 cup) 4 ounces (3/4 cup) 3/4 teaspoon	10 ounces (1-1/4 cups) 8 ounces (1-3/4 cups) 1-1/2 teaspoons	1 pound 4 ounces (2-1/2 cups) 1 pound (3-1/2 cups) 1 tablespoon	2. Melt the fat and stir in the cornstarch and sugar. 3. Add to tomato mixture and cook until slightly thick, stirring constantly.

TURKEY - MUSHROOM SAUCE

Portion, 1/4 cup

SAUCES FOR MAIN DISHES

INGREDIENTS	1 QUART 2-1/4 CUPS	3 QUARTS 1/2 CUP	1 GALLON 2-1/4 QUARTS	DIRECTIONS
Butter or margarine All-purpose flour, sifted. Salt ----- Pepper -----	2 ounces (1/4 cup) 1 ounce (1/4 cup) 1-1/4 teaspoons 1/4 teaspoon	4 ounces (1/2 cup) 2 ounces (1/2 cup) 2-1/2 teaspoons 1/2 teaspoon	8 ounces (1 cup) 4 ounces (1 cup) 1-1/3 tablespoons 1 teaspoon	1. Melt the fat and blend in the flour and seasonings.
Turkey broth, hot Evaporated milk, hot.	2-1/4 cups 2-1/4 cups	4-1/2 cups 4-1/2 cups	2-1/4 quarts 2-1/4 quarts	2. Stir into turkey broth and milk. Cook until thick- ened, stirring constantly.
Mushrooms (fresh or canned), chopped and sau- teed.	1 cup	1 pint	1 quart	3. Add mushrooms.

SAUCES FOR MAIN DISHES

Portion, about 2 tablespoons

VEGETABLE SAUCE

INGREDIENTS	ABOUT 1-1/4 QUARTS	ABOUT 2-1/2 QUARTS	ABOUT 1-1/4 GALLONS	DIRECTIONS
Butter or margarine. All-purpose flour Salt----- Pepper-----	2 ounces (1/4 cup) 1 ounce (1/4 cup) 1-1/4 teaspoons 1/4 teaspoon	4 ounces (1/2 cup) 2 ounces (1/2 cup) 2-1/2 teaspoons 1/2 teaspoon	8 ounces (1 cup) 4 ounces (1 cup) 1-1/3 tablespoons 1 teaspoon	1. Melt the fat and blend in the flour and seasonings.
Milk or milk plus liquid from cooked vegetables, hot.	1 quart	2 quarts	1 gallon	2. Stir into hot milk or milk and vegetable liquid. 3. Cook, stirring constantly, until thickened.
Cooked vegetable (peas, carrots, onions, or mixed vegetables).	1 cup	2 cups	1 quart	4. Add vegetable and reheat.

SAUCES FOR MAIN DISHES

Portion, about 1/3 cup

WHITE SAUCE

INGREDIENTS	ABOUT 2 QUARTS	ABOUT 1 GALLON	ABOUT 2 GALLONS	DIRECTIONS
<u>Thin white sauce</u>				
Butter or margarine. ¹	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	1. Melt the fat and blend in the flour and salt.
All-purpose flour, sifted.	2 ounces (1/2 cup)	4 ounces (1 cup)	8 ounces (2 cups)	2. Stir into milk.
Salt-----	2-1/4 teaspoons	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	3. Cook until thickened, stirring constantly. Continue cooking for a few minutes longer, stirring occasionally.
Milk, hot-----	2 quarts	1 gallon	2 gallons	
<u>Medium white sauce</u>				
Butter or margarine. ¹	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)	Follow directions for thin white sauce.
All-purpose flour, sifted.	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)	
Salt-----	2-1/4 teaspoons	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	
Milk, hot-----	2 quarts	1 gallon	2 gallons	
<u>Thick white sauce</u>				
Butter or margarine. ¹	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	Follow directions for thin white sauce.
All-purpose flour, sifted.	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	
Salt-----	2-1/4 teaspoons	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	
Milk, hot-----	2 quarts	1 gallon	2 gallons	

¹ Other fat or oil may be used.

(OVER)

WHITE SAUCE--Continued

SAUCES FOR MAIN DISHES

VARIATIONS

1. CHEESE SAUCE

Add grated cheese to medium white sauce--

1 pound 8 ounces (1-1/2 quarts) for 2-quart recipe
3 pounds (3 quarts) for 1-gallon recipe
6 pounds (1-1/2 gallons) for 2-gallon recipe

2. EGG SAUCE

Add hard-cooked eggs, coarsely chopped, to medium white sauce--

3 for 2-quart recipe
6 for 1-gallon recipe
12 for 2-gallon recipe

3. MUSHROOM SAUCE

Brown chopped mushrooms (fresh or canned) and chopped onion in butter or margarine and add to medium white sauce--

8 ounces mushrooms and 1/2 medium onion for 2-quart recipe
1 pound mushrooms and 1 medium onion for 1-gallon recipe
2 pounds mushrooms and 2 medium onions for 2-gallon recipe

4. PARSLEY SAUCE

Add finely chopped parsley to medium white sauce--

1 cup for 2-quart recipe
2 cups for 1-gallon recipe
1 quart for 2-gallon recipe

SOUPS

Portion, 1 cup

CHICKEN-PIMIENTO SOUP

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Celery, chopped--- Onion, chopped--- Butter or margarine.	1 pound (1 quart) 1-1/2 ounces (1/4 cup) 6 ounces (3/4 cup)	2 pounds (2 quarts) 3 ounces (1/2 cup) 12 ounces (1-1/2 cups)	4 pounds (1 gallon) 6 ounces (1 cup) 1 pound 8 ounces (3 cups)	1. Saute celery and onion in the fat until light brown (about 15 minutes).
All-purpose flour, sifted. Salt ----- Pepper ----- Chicken broth -----	8 ounces (2 cups) 1 ounce (2 tablespoons) 3/4 teaspoon 3-1/4 quarts	1 pound (1 quart) 2 ounces (1/4 cup) 1-1/2 teaspoons 1 gallon 2-1/2 quarts	2 pounds (2 quarts) 4 ounces (1/2 cup) 1 tablespoon 3-1/4 gallons	2. Blend in the flour, salt, and pepper. 3. Gradually stir in the chicken broth. Cook on low heat until slightly thickened, stirring occasionally.
Cooked chicken, chopped.	1 pound (3 cups)	2 pounds (1 quart 2-1/2 cups)	4 pounds (3-1/4 quarts)	4. Add the chicken and continue cooking for 15 minutes.
Milk, hot ----- Pimiento, chopped	2 quarts 2-1/2 ounces (1/3 cup)	1 gallon 5 ounces (2/3 cup)	2 gallons 10 ounces (1-1/3 cups)	5. Add milk and pimiento to the mixture. Reheat. 6. Serve with a garnish of chopped parsley, if desired.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Potatoes, diced----	1 pound 8 ounces (4-1/2 cups)	3 pounds (2-1/4 quarts)	6 pounds (1 gallon 2 cups)	1. Cook potatoes and onion in water until tender.
Onion, chopped ----	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	2. Add milk.
Water-----	2 quarts	1 gallon	2 gallons	
Milk-----	1 gallon	2 gallons	4 gallons	
Bacon or salt pork cut in 1-inch pieces.	8 ounces	1 pound	2 pounds	3. Cook bacon or salt pork, until crisp. Blend in flour and salt.
All-purpose flour, sifted.	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)	4. Stir into the milk mix- ture. Cook until thick- ened, stirring occa- sionally.
Salt -----	1 ounce (2 table- spoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)	
Whole-kernel corn, cooked.	1 pound 4 ounces (3 cups)	2 pounds 8 ounces (1-1/2 quarts)	5 pounds (3 quarts)	5. Add corn and reheat.

SOUPS

CREAM OF TOMATO SOUP

Portion, 1 cup

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Tomato puree----- Sugar ----- Celery, chopped - Onion, chopped -- Soda -----	1-1/2 quarts 1 ounce (2 tablespoons) 6 ounces (1-1/2 cups) 4 ounces (2/3 cup) 1/2 teaspoon	3 quarts 2 ounces (1/4 cup) 12 ounces (3 cups) 8 ounces (1-1/3 cups) 3/4 teaspoon	1-1/2 gallons 4 ounces (1/2 cup) 1 pound 8 ounces (1-1/2 quarts) 1 pound (2-2/3 cups) 1-1/2 teaspoons	1. Combine tomato puree, sugar, celery, and onion; simmer covered for 15 minutes. 2. Add soda.
Butter or marga- rine. All-purpose flour, sifted. Salt----- Paprika -----	6 ounces (3/4 cup) 6 ounces (1-1/2 cups) 1 ounce (2 tablespoons) 1/4 teaspoon	12 ounces (1-1/2 cups) 12 ounces (3 cups) 2 ounces (1/4 cup) 3/4 teaspoon	1 pound 8 ounces (3 cups) 1 pound 8 ounces (1-1/2 quarts) 4 ounces (1/2 cup) 1-1/2 teaspoons	3. Melt the fat; add the flour, salt, and paprika. 4. Stir into tomato mixture. Cook until thickened, stirring constantly.
Milk, hot-----	1 gallon 3/4 cup	2 gallons 1-1/2 cups	4 gallons 3 cups	5. Stir tomato mixture into the hot milk; reheat if necessary. Serve imme- diately.

CREAMY POTATO SOUP Portion, 1 cup SOUPS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Celery, diced-----	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	1. Boil celery and onion in water for 15 minutes.
Onion, chopped ---	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)	
Water-----	3-1/4 quarts	1 gallon 2-1/2 quarts	3-1/4 gallons	
Potatoes, diced ---	2 pounds 4 ounces (2-1/2 cups)	4 pounds 8 ounces (3-1/4 quarts)	9 pounds (1 gallon 2-1/2 quarts)	2. Add potatoes and salt. Cook until potatoes are tender (about 15 minutes).
Salt-----	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)	
Chicken broth-----	1-1/2 quarts	3 quarts	1-1/2 gallons	3. Stir in the chicken broth and milk. Heat.
Milk-----	1-1/2 quarts	3 quarts	1-1/2 gallons	
All-purpose flour, sifted.	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	4. Mix flour and milk and beat until smooth. Stir into the hot mixture. Continue cooking gently until slightly thickened.
Milk-----	1-1/2 cups	3 cups	1-1/2 quarts	
Parsley, chopped -	1-1/2 ounces (1-1/2 cups)	3 ounces (3 cups)	6 ounces (1-1/2 quarts)	5. Add parsley and serve hot.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Milk----- Onions, medium size, cut in halves. Cooked Hubbard squash, pureed.	1-1/4 gallons 6 ounces (3 onions) 3 pounds 4 ounces (1-1/2 quarts)	2-1/2 gallons 12 ounces (6 onions) 6 pounds 8 ounces (3 quarts)	5 gallons 1 pound 8 ounces (12 onions) 13 pounds (1 gallon 2-1/4 quarts)	1. Scald milk with onions and let stand for 30 min- utes. 2. Add squash.
Butter or marga- rine, melted. All-purpose flour, sifted.	4 ounces (1/2 cup) 4 ounces (1 cup)	8 ounces (1 cup) 8 ounces (2 cups)	1 pound (2 cups) 1 pound (1 quart)	3. Blend the fat with the flour until smooth. Stir into milk mixture and cook until thickened, stirring occasionally.
Salt ----- Pepper ----- Celery salt----- Curry powder ----	1-1/2 ounces (3 tablespoons) 1/4 teaspoon 1 teaspoon 1/2 teaspoon	3 ounces (6 tablespoons) 1/2 teaspoon 2 teaspoons 1 teaspoon	6 ounces (3/4 cup) 1 teaspoon 1-1/3 tablespoons 2 teaspoons	4. Add salt, pepper, celery salt, and curry powder. Stir well. 5. Remove onions. Sprinkle soup with chopped pars- ley, if desired.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onion, chopped----- Butter or margarine.	9 ounces (1-1/2 cups) 3 ounces (1/3 cup)	1 pound 2 ounces (3 cups) 6 ounces (3/4 cup)	2 pounds 4 ounces (1-1/2 quarts) 12 ounces (1-1/2 cups)	1. Sauté onion in the fat until lightly browned.
Potatoes, chopped - Cooked smoked ham, coarsely chopped. Salt ----- Worcestershire sauce. Thyme ----- Paprika ----- Celery salt ----- Water, boiling ----	3 pounds (1-1/2 quarts) 1 pound (3 cups) 1-1/4 ounces (2-1/2 tablespoons) 1 tablespoon 3/4 teaspoon 1/4 teaspoon 3/4 teaspoon 1-3/4 quarts	6 pounds (3 quarts) 2 pounds (1 quart 2-1/2 cups) 2-1/4 ounces (4-1/2 tablespoons) 2 tablespoons 1-1/2 teaspoons 1/2 teaspoon 1-1/2 teaspoons 3-1/2 quarts	12 pounds (1-1/2 gallons) 4 pounds (3-1/4 quarts) 5 ounces (2/3 cup) 1/4 cup 1 tablespoon 1 teaspoon 1 tablespoon 1-3/4 gallons	2. Combine onion, potatoes, ham, seasonings, and boiling water, and cook for 15 minutes.
Milk, hot ----- All-purpose flour, sifted. Water -----	2-1/2 quarts 1-1/2 ounces (1/3 cup) 1/2 cup	1-1/4 gallons 3 ounces (3/4 cup) 1 cup	2-1/2 gallons 6 ounces (1-1/2 cups) 2 cups	3. Add hot milk. 4. Mix flour and water, beating until smooth. Stir into the hot mixture. Continue cooking gently until slightly thickened.
Cooked peas -----	8 ounces (1-1/4 cups)	1 pound (2-1/2 cups)	2 pounds (1-1/4 quarts)	5. Add peas and reheat. 6. Sprinkle with chopped parsley, if desired.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Dry navy beans --- Water, boiling ---	1 pound 8 ounces (3-1/3 cups) 1 quart	3 pounds (1 quart 2-2/3 cups) 2 quarts	6 pounds (3 quarts 1-1/3 cups) 1 gallon	1. Add beans to boiling water and boil for 2 minutes. Remove from the heat, cover, and soak for 1 hour, or overnight if more convenient.
Water ----- Ham and bone ---- Onion, chopped --- Sugar ----- Salt ----- Celery salt ----- Dried red pepper (capsicum), about 1-inch long.	1-3/4 gallons 1 pound 4 ounces 10 ounces (1-2/3 cups) 1-1/2 teaspoons 1 ounce (2 tablespoons) 1 tablespoon 1	3-1/4 gallons 2 pounds 8 ounces 1 pound 4 ounces (3-1/3 cups) 1 tablespoon 2 ounces (1/4 cup) 1 ounce (2 tablespoons) 1-1/2	6 gallons 5 pounds 2 pounds 8 ounces (1 quart 2-2/3 cups) 1 ounce (2 tablespoons) 4 ounces (1/2 cup) 2 ounces (1/4 cup) 2	2. Add water, ham and bone, onion, sugar, salt, celery salt, and red pepper. 3. Cook covered for 3 hours.
All-purpose flour, sifted. Water -----	2 ounces (1/2 cup) 3/4 cup	5 ounces (1-1/4 cups) 1-1/2 cups	10 ounces (2-1/2 cups) 3 cups	4. Blend flour and water and add to the soup. 5. Simmer for 10 minutes, stirring occasionally. 6. Remove pepper and ham bone. Serve soup with a garnish of chopped parsley.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Onion, chopped--- Parsley, chopped---	2 ounces (1/4 cup) 3 pounds (2 quarts) 2-3/4 ounces (2-3/4 cups)	4 ounces (1/2 cup) 6 pounds (1 gallon) 5 ounces (1-1/4 quarts)	8 ounces (1 cup) 12 pounds (2 gallons) 10 ounces (2-1/2 quarts)	1. Melt the fat; add onion and parsley. Cook for 5 minutes, stirring frequently.
Tomato juice----- Beef broth----- Water----- Salt----- Pepper----- Bay leaf-----	2 quarts 2 quarts 1-1/2 quarts 1-1/3 tablespoons 1/2 teaspoon 4 small	1 gallon 1-1/4 gallons 1 gallon 3 tablespoons 1 teaspoon 8 small	2 gallons 2-1/2 gallons 2 gallons 2-1/2 ounces (1/3 cup) 2 teaspoons 16 small	2. Add tomato juice, broth, water, and seasonings. 3. Bring to boiling, cover, and simmer for 40 minutes. 4. Sprinkle with chopped parsley, if desired. 5. Serve with croutons.

SPLIT PEA SOUP

Portion, 1 cup

SOUPS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Ham bone with small amount of meat. Water -----	1 pound 4 ounces 2 gallons	2 pounds 8 ounces 4 gallons	5 pounds 8 gallons	1. Cook ham bone in water for 1 hour.
Green split peas-- Carrots, shredded Onion, chopped---	1 pound 8 ounces (3-1/2 cups) 1 pound (1 quart) 12 ounces (2 cups)	3 pounds (1-3/4 quarts) 2 pounds (2 quarts) 1 pound 8 ounces (1 quart) 3 pounds (1-1/2 quarts)	6 pounds (3-1/2 quarts) 4 pounds (1 gallon) 3 pounds (2 quarts) 6 pounds (3 quarts)	2. Add split peas, carrots, onion, and potatoes. 3. Cook for 1 hour. Remove bone.
Potatoes, chopped	1 pound 8 ounces (3 cups)			
All-purpose flour, sifted. Salt ----- Water -----	1 ounce (1/4 cup) 1 ounce (2 tablespoons) 1/2 cup	2 ounces (1/2 cup) 2 ounces (1/4 cup) 1 cup	4 ounces (1 cup) 4 ounces (1/2 cup) 2 cups	4. Mix together the flour, salt, and water. Stir into the soup and cook until thickened.

VEGETABLE SOUP

Portion, 1 cup

SOUPS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Beef or chicken broth, skimmed. Cooked tomatoes - Turnips, diced --- Carrots, diced --- Potatoes, diced --	1 gallon 4-1/2 cups 3 ounces (1/2 cup) 8 ounces (1-1/2 cups) 1 pound 12 ounces (1-1/4 quarts) 2-1/2 ounces (2/3 cup) 6 ounces (1-1/2 cups)	2 gallons 2-1/4 quarts 6 ounces (1 cup) 1 pound (3 cups) 3 pounds 8 ounces (2-1/2 quarts) 5 ounces (1-1/4 cups) 12 ounces (3 cups)	4-1/4 gallons 4-1/2 quarts 12 ounces (2 cups) 2 pounds (1-1/2 quarts) 7 pounds (1-1/4 gallons) 10 ounces (2-1/2 cups) 1 pound 8 ounces (1-1/2 quarts) 1 pound (2-2/3 cups) 1 pound (2 cups) 4 ounces (1/2 cup)	1. Combine broth, vegetables, rice, and seasonings. 2. Cook for about 1 hour.
Celery, chopped-- Cabbage, chopped-- Onion, chopped--- Uncooked rice---- Salt ----- Pepper -----	4 ounces (2/3 cup) 4 ounces (1/2 cup) 1 ounce (2 tablespoons) 1/2 teaspoon	8 ounces (1-1/3 cups) 8 ounces (1 cup) 2 ounces (1/4 cup) 1 teaspoon	1 pound (2-2/3 cups) 1 pound (2 cups) 4 ounces (1/2 cup) 2 teaspoons	
Green peas (frozen)	8 ounces (1-1/4 cups)	1 pound (2-1/2 cups)	2 pounds (1-1/2 quarts)	3. Add peas. Continue cooking until the peas are tender (about 5 minutes).

1. Prepare vegetables according to the directions below.
2. Bake at the temperature indicated until soft--no longer than necessary to give a palatable product. For a given vegetable the baking time will differ with the variety and maturity of the vegetable, the length of time and the temperature at which it has been held since harvesting, and its size or the size of pieces into which it is cut. See timetable for approximate baking time.

TIMETABLE FOR BAKING FRESH VEGETABLES

VEGETABLE	PREPARATION	OVEN TEMPERATURE	APPROXIMATE BAKING TIME
Potatoes-----	Select potatoes of uniform size. Scrub well. If desired, brush skins with melted fat or oil so that they will be soft when baked.	425° F.	1 to 1-1/4 hours.
Squash, acorn-----	Wash and cut in half. Remove seeds and fiber. Brush surface with melted butter or margarine and sprinkle with salt and brown sugar.	375° F.	1 hour covered; remove cover and bake for 30 minutes longer; or until lightly browned.
Squash, Hubbard ---	Wash. If peel is hard and tough, soften it by steaming or boiling whole squash for 10 minutes. Cut and remove seeds, fiber, and peeling. Cut squash into serving-size pieces. Brush with melted butter or margarine and sprinkle with salt and brown sugar.	375° F.	1 hour covered; remove cover and bake for 30 minutes, or until lightly browned.
Sweetpotatoes -----	Select potatoes of uniform size. Scrub well.	425° F.	50 to 60 minutes.

BOILING FRESH VEGETABLES

VEGETABLES

1. Prepare vegetables according to the directions below.
2. Cook in lots no larger than 10 pounds of prepared raw vegetable. (Omit salt when cooking salted meat with greens.) Boil vegetables until just tender--no longer than necessary to give a palatable product. For a given vegetable cooking time will differ with the variety and maturity of the vegetable, the length of time and the

temperature at which it has been held since harvesting, and its size or the size of pieces into which it is cut. See timetable for approximate cooking time.

3. Drain and add 8 ounces (1 cup) of butter or margarine for each 10 pounds of vegetable.

Note: A 10-pound lot of prepared raw vegetable makes about 50 3-ounce portions when cooked, drained, and seasoned.

TIMETABLE FOR BOILING FRESH VEGETABLES

VEGETABLE	PREPARATION	BOILING WATER	SALT	APPROXIMATE COOKING TIME
Beans, lima -----	Shell. (Scald pods to make shelling easier.) Wash.	2-1/2 quarts	1 tablespoon	Minutes 20 to 25
Beans, snap or wax	Wash. Trim ends and remove strings. Cut or break beans into 1-inch pieces.	2-1/2 quarts	1 tablespoon	30 to 40
Beets -----	Remove tops, leaving 2-inch stem on beets. Wash. Do not peel or remove root.	To cover	None	60 to 90
Broccoli -----	Cut off tough stalk ends and wash broccoli. Soak in salted water for 1/2 hour if insects are present. Drain. Peel stalks. Cut broccoli lengthwise, if thick, to speed cooking.	3 quarts	1 tablespoon	10 to 20
Cabbage, coarsely shredded.	Remove wilted outside leaves. Wash, quarter, and core cabbage. Crisp in cold water, if wilted. Shred.	1-1/2 gallons	2 tablespoons	10 to 15
Carrots -----	Wash; scrape or pare. Slice if desired.	3 quarts	1 tablespoon	Sliced, 15 to 20 Whole, 20 to 30
Cauliflower -----	Remove outer leaves and stalks. Break cauliflower into flowerets. Wash. Soak in salted water for 1/2 hour if insects are present. Drain.	1-1/2 gallons	2 tablespoons	15 to 20
Celery, Pascal --- Chard, mustard, and turnip greens.	Wash, trim. Cut into 1-inch pieces. Sort. Cut off tough stems. Wash greens at least 5 times, lifting them out of water each time.	1 gallon Only water clinging to leaves	1 tablespoon	15 to 20 15 to 25

(OVER)

BOILING FRESH VEGETABLES---Continued

VEGETABLES

VEGETABLES	PREPARATION	BOILING WATER	SALT	APPROXIMATE COOKING TIME
Collards -----	Sort and trim. Strip leaves from coarse stems. Wash at least 5 times, lifting out of water each time. Stir occasionally while cooking.	1 gallon	1-1/2 table- spoons	<i>Minutes</i> 20 to 35
Corn on cob ----	Husk; remove silks. Wash; do not allow to stand in water.	1-1/4 gallons, or to cover	1-1/2 table- spoons	10 to 15
Kale -----	Sort. Strip leaves from coarse stems. Wash at least 5 times, lifting out of water each time. Stir occasionally while cooking.	1 gallon	1-1/2 table- spoons	25 to 45
Onions -----	Peel and wash. Quarter if large.	1-1/2 gallons	2 tablespoons	20 to 35
Parsnips -----	Wash and pare. Quarter lengthwise and cut in 3-inch pieces.	1-1/4 gallons	1-1/2 table- spoons	20 to 30
Potatoes -----	Scrub. Cut large potatoes to serving size. Peel and remove eyes if for mashing.	1-1/4 gallons	1-1/2 table- spoons	30 to 50
Rutabagas -----	Wash and pare. Cut into 1-inch cubes.	3 quarts	1 tablespoon	20 to 30
Spinach -----	Sort and trim. Cut off coarse stems and roots. Wash leaves at least 5 times, lifting out of water each time.	Only water clinging to leaves	1 tablespoon	10 to 20
Squash, Hubbard	Wash. If peel is hard and tough, soften it by steaming or boiling whole squash for 10 minutes. Cut; remove seeds, fiber, and peel. Cut squash into pieces.	1-1/4 gallons	1-1/2 table- spoons	15 to 20
Squash, summer	Wash and trim. Cut into 1-inch pieces.	2 quarts	2 teaspoons	10 to 20
Sweetpotatoes---	Select potatoes of uniform size. Scrub.	1-1/4 gallons	None	35 to 50
Turnips -----	Wash, pare, and cut into 1-inch cubes.	3 quarts	None	15 to 20

1. To insure uniform cooking, thaw tightly packed frozen vegetables until they can be easily separated. For 2-1/2-pound packages, thaw at room temperature for about 5 hours. Loosely packed frozen vegetables need not be thawed before cooking. Cook in lots no larger than 10 pounds.
2. Add 1 teaspoon of salt to each quart of water.
3. Add vegetable to boiling water; cover pan and bring quickly back to boiling.

4. Start timing when water returns to a boil. Cook for the time indicated in the timetable. Cooking times will vary with the quality of the frozen vegetable.

5. Drain and add 8 ounces (1 cup) of butter or margarine for each 10 pounds of vegetable.

Note: A 10-pound lot of frozen vegetable makes about 50 3-ounce portions when cooked, drained, and seasoned.

TIMETABLE FOR BOILING FROZEN VEGETABLES

VEGETABLE	BOILING WATER	APPROXIMATE COOKING TIME	VEGETABLE	BOILING WATER	APPROXIMATE COOKING TIME
Asparagus, cuts and tips----	Quarts 1-1/2	Minutes 7 to 10	Corn, cut-----	Quarts 1-1/2	Minutes 5 to 10
Beans, blackeye (blackeye peas, cowpeas).	1	25 to 30	Kale -----	2	20 to 30
Beans, lima, baby -----	2	12 to 15	Okra -----	1	3 to 5
Beans, lima, large-----	2	6 to 12	Peas, green -----	1	5 to 10
Beans, snap, green, cut----	1	5 to 30	Peas and carrots -----	1	8 to 10
Broccoli, chopped-----	1-1/2	8 to 20	Squash, Hubbard (in double boiler).	None	35 to 40
Broccoli spears-----	1-1/2	10 to 12	Succotash-----	2	6 to 15
Cauliflower-----	1-1/2	10 to 12	Turnip greens-----	2	25 to 30
Collards -----	1-1/2	30 to 40	Vegetables, mixed-----	1	20 to 25

STEAMING FRESH VEGETABLES

VEGETABLES

1. Prepare vegetables according to the directions below.
2. Steam in a compartment steamer in lots no larger than 10 pounds. Cook until just tender--no longer than necessary to give a palatable product. For a given vegetable the cooking time will differ with the variety and maturity of the vegetable, the length of time and the temperature at which it has been held since harvesting, and its size or the size of pieces into which it is cut. See timetable for approximate cooking time.

3. Drain and add 8 ounces (1 cup) of butter or margarine for each 10 pounds of vegetable.
4. Add salt, if desired, using 1 ounce (2 tablespoons) for each 10 pounds of vegetable.

Note: A 10-pound lot of prepared raw vegetable makes about 50 3-ounce portions when cooked, drained, and seasoned.

TIMETABLE FOR STEAMING FRESH VEGETABLES AT 5 POUNDS PRESSURE

VEGETABLE	PREPARATION	TYPE OF CONTAINER AND FILL ¹	APPROXIMATE COOKING TIME
Beans, lima----- Beans, snap or wax---	Shell. (Scald pods to make shelling easier.) Wash. Wash. Trim ends and remove strings. Cut or break beans into 1-inch pieces.	Solid (1/2 full) Solid (1/3 full)	Minutes 15 to 20 20 to 30
Beets-----	Remove tops, leaving 2-inch stem on beets. Wash. Do not peel or remove root.	Perforated (2/3 full) Solid (full)	20 to 30 60 to 75
Broccoli-----	Cut off tough stalk ends and wash broccoli. Soak in salted water for 1/2 hour if insects are present. Drain. Peel stalks. Cut broccoli lengthwise, if thick, to speed cooking.	Perforated (full) Single layer in shallow pan 12 to 2-1/2 pounds per pan)	60 to 75 7 to 10
Cabbage, coarsely shredded.	Remove wilted outside leaves. Wash, quarter, and core cabbage. Crisp in cold water, if wilted. Shred.	Solid (1/2 full) Perforated (1/3 full)	10 to 12 5 to 10
Carrots-----	Wash; scrape or pare. Slice if desired.	Solid (1/2 full)	20 to 30
Cauliflower-----	Remove outer leaves and stalks. Break cauliflower into flowerets. Wash. Soak in salted water for 1/2 hour if insects are present. Drain.	Perforated (1/2 full) Solid (1/3 full)	15 to 20 10 to 12
Celery, Pascal-----	Wash, trim. Cut into 1-inch pieces.	Perforated (1/4 full)	8 to 10
Chard, mustard, and turnip greens	Sort. Cut off tough stems. Wash greens at least 5 times, lifting them out of water each time.	Solid (filled to depth of 1-1/2 inches) Perforated (filled to depth of 2-1/2 inches) Solid (3/4 full)	12 to 15 10 to 12 15 to 25

(OVER)

STEAMING FRESH VEGETABLES--Continued

VEGETABLES

VEGETABLE	PREPARATION	TYPE OF CONTAINER AND FILL ¹	APPROXIMATE COOKING TIME
Collards-----	Sort and trim. Strip leaves from coarse stems. Wash at least 5 times, lifting out of water each time.	Solid (1/2 full) Perforated (1/2 full)	<i>Minutes</i> 20 to 30 15 to 20
Corn on cob-----	Husk; remove silks. Wash; do not allow to stand in water.	Perforated (25 portions)	8 to 10
Kale -----	Sort. Strip leaves from coarse stems. Wash at least 5 times, lifting out of water each time.	Solid (1/4 full) Perforated (1/4 full)	25 to 35 15 to 20
Onions -----	Peel and wash. Quarter if large.	Perforated (1/3 full)	20 to 25
Parsnips -----	Wash and pare. Quarter lengthwise and cut in 3-inch pieces.	Perforated (1/4 full)	15 to 20
Potatoes -----	Scrub. Cut large potatoes to serving size. Peel and remove eyes if for mashing.	Solid (3/4 full) Perforated (3/4 full)	30 to 45 30 to 35
Rutabagas -----	Wash and pare. Cut into 1-inch cubes.	Solid (1/2 full) Perforated (1/2 full)	20 to 30 15 to 25
Spinach-----	Sort and trim. Cut off coarse stems and roots. Wash leaves at least 5 times, lifting out of water each time.	Solid (1/2 full) Perforated (1/2 full)	6 to 8 4 to 6
Squash, Hubbard ----	Wash. If peel is hard and tough, soften it by steaming or boiling whole squash for 10 minutes. Cut; remove seeds, fiber, and peel. Cut squash into pieces.	Solid (1/2 full) Perforated (1/2 full)	15 to 20 12 to 15
Squash, summer ----	Wash and trim. Cut into 1-inch pieces.	Solid (3/4 full) Perforated (1/3 full)	15 to 20 8 to 12
Sweetpotatoes -----	Select potatoes of uniform size. Scrub.	Solid (3/4 full) Perforated (3/4 full)	30 to 40 20 to 30
Turnips-----	Wash, pare, and cut into 1-inch cubes.	Perforated (1/2 full)	10 to 15

¹ Steamer baskets, 9 by 23 by 11 inches.

1. To insure uniform cooking, thaw tightly packed frozen vegetables until they can be easily separated. For 2-1/2-pound packages, thaw at room temperature for about 5 hours. Loosely packed frozen vegetables need not be thawed before cooking.
2. Place vegetables in 5-pound lots in solid steamer pans. Leave uncovered unless otherwise specified. Mashed winter squash should be covered with foil to prevent water from collecting in the pans.
3. Steam in a compartment steamer for the time indicated in the timetable. Cooking times will vary with the quality of the frozen vegetable.
4. Drain and add 4 ounces (1/2 cup) of butter or margarine for each 5 pounds of vegetable. Add salt if desired, using 1 tablespoon for each 5-pound lot.

Note: A 5-pound lot of frozen vegetable makes about 25 3-ounce portions when cooked, drained, and seasoned.

TIMETABLE FOR STEAMING FROZEN VEGETABLES AT 5 POUNDS PRESSURE

VEGETABLE	APPROXIMATE COOKING TIME	VEGETABLE	APPROXIMATE COOKING TIME
	<i>Minutes</i>		<i>Minutes</i>
Asparagus, cuts and tips.....	5 to 10	Corn, cut-----	5 to 10
Beans, blackeye (blackeye peas, cowpeas)----	15 to 25	Kale -----	20 to 30
Beans, lima, baby -----	10 to 15	Okra -----	3 to 5
Beans, lima, large-----	12 to 20	Peas, green -----	3 to 5
Beans, snap, green, cut-----	10 to 15	Peas and carrots-----	3 to 5
Broccoli, chopped-----	15 to 20	Squash, Hubbard (covered with foil)-----	20 to 25
Broccoli spears-----	4 to 5	Succotash-----	12 to 20
Cauliflower-----	4 to 5	Turnip greens-----	18 to 20
Collards-----	15 to 40	Vegetables, mixed-----	15 to 20

BEETS WITH ORANGE SAUCE Portion, 1/2 cup (4-1/2 ounces) VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar ----- Cornstarch ----- Salt -----	7 ounces (7/8 cup) 2-1/4 ounces (1/2 cup) 3-1/2 teaspoons	14 ounces (1-3/4 cups) 4-1/2 ounces (1 cup) 2-1/3 tablespoons	1 pound 12 ounces (3-1/2 cups) 9 ounces (2 cups) 3 ounces (1/3 cup)	1. Combine sugar, corn- starch, and salt.
Orange juice -----	3-1/2 cups	1-3/4 quarts	3-1/2 quarts	2. Stir in the orange juice. 3. Cook until thick, stirring constantly. Remove from heat.
Lemon juice ----- Orange rind, grated. Butter or marga- rine.	1/2 cup 1 tablespoon 3 ounces (6 tablespoons)	1 cup 2 tablespoons 6 ounces (3/4 cup)	2 cups 1/4 cup 12 ounces (1-1/2 cups)	4. Add lemon juice, orange rind, and fat.
Cooked beets, sliced.	2 pounds 12 ounces (2-3/4 quarts)	5 pounds 4 ounces (1 gallon 1-1/4 quarts)	10 pounds (2-1/2 gallons)	5. Pour sauce over beets, stir carefully, and re- heat.

CABBAGE WITH HOT VINEGAR DRESSING Portion, about 4 ounces cabbage, 1 tablespoon dressing VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cabbage, 4-ounce wedges.	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds	1. Cook cabbage until tender in boiling water or steam (p. 95, 97). Drain.
Bacon, cut in 1-inch pieces. Vinegar (mild)----- Sugar ----- Salt -----	5 ounces 1 cup 2 ounces (1/4 cup) 1 tablespoon	10 ounces 1-3/4 cups 4 ounces (1/2 cup) 1 ounce (2 tablespoons)	1 pound 4 ounces 3-1/2 cups 8 ounces (1 cup) 2 ounces (1/4 cup)	2. Fry bacon until crisp. 3. Combine vinegar, sugar, and salt with the bacon and bacon fat. 4. Heat the mixture and serve over the cooked cabbage.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cabbage-----	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds	1. Remove outer leaves and shred the cabbage or cut it into wedges. 2. Cook until tender in boiling water or steam (pp. 95, 97). Drain.
Salt----- Sugar ----- Paprika ----- Lemon juice ----- Butter or margarine, melted. Prepared horseradish	1-1/2 tablespoons 1 ounce (2 tablespoons) 1-1/2 tablespoons 1/2 cup 8 ounces (1 cup) 2 tablespoons	1-1/2 ounces (3tablespoons) 2 ounces (1/4 cup) 3 tablespoons 1 cup 1 pound (2 cups) 1/4 cup	3 ounces (1/3 cup) 4 ounces (1/2 cup) 6 tablespoons 2 cups 2 pounds (1 quart) 1/2 cup	3. Blend salt, sugar, and paprika. 4. Add lemon juice, fat, and horseradish. Mix well. 5. Pour the sauce over the hot cabbage.

VARIATION

BROCCOLI WITH TART SAUCE

Use fresh broccoli in place of cabbage--
 10 pounds for 25 portions
 20 pounds for 50 portions
 40 pounds for 100 portions

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Onion, chopped---	6 ounces (3/4 cup) 12 ounces (2 cups)	12 ounces (1-1/2 cups) 1 pound 8 ounces (1 quart)	1 pound 8 ounces (3 cups) 3 pounds (2 quarts)	1. Melt the fat, add onion, and saute until light brown.
Carrots, sliced -- Water ----- Nutmeg ----- Sugar ----- Salt -----	4 pounds (3 quarts 1/2 cup) 3 quarts 1 teaspoon 2 ounces (1/4 cup) 1 tablespoon	8 pounds (1 gallon 2-1/4 quarts) 1-1/2 gallons 2 teaspoons 4 ounces (1/2 cup) 2 tablespoons	16 pounds (3 gallons 2 cups) 3 gallons 1-1/3 tablespoons 8 ounces (1 cup) 2 ounces (1/4 cup)	2. Add carrots, water, nutmeg, sugar, and salt. 3. Simmer until vegetables are almost tender. Drain and save liquid.
Butter or margarine. Cornstarch ----- Liquid drained from vegetables, hot.	6 ounces (3/4 cup) 1-1/2 ounces (1/3 cup) 1-1/2 quarts	12 ounces (1-1/2 cups) 3 ounces (2/3 cup) 3 quarts	1 pound 8 ounces (3 cups) 6 ounces (1-1/3 cups) 1-1/2 gallons	4. Melt the fat. Blend in the cornstarch. 5. Add mixture gradually to the vegetable liquid. Cook until thickened, stirring constantly. 6. Combine sauce and carrots. Simmer for 5 minutes and serve hot.

ONION PUFF

Portion, piece about 3 by 3 inches (about 3 ounces)

VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine Onion, finely, chopped.	3 ounces (1/3 cup) 1 pound 12 ounces (4-2/3 cups)	6 ounces (3/4 cup) 3 pounds 8 ounces (2 quarts 1-1/3 cups)	12 ounces (1-1/2 cups) 7 pounds (1 gallon 2-2/3 cups)	1. Melt the fat; add onion, cover pan, and simmer until onion is tender, about 30 minutes.
Bread slices ----- Milk -----	6 ounces 1 quart	12 ounces 2 quarts	1 pound 8 ounces 1 gallon	2. Place bread and milk in bowl and blend (or beat in mixer at low speed until blended).
All-purpose flour, sifted. Salt ----- Paprika ----- Celery salt ----- Pimiento, chopped	3 ounces (3/4 cup) 1-1/2 teaspoons 1 teaspoon 1 teaspoon 3 ounces (1/3 cup)	6 ounces (1-1/2 cups) 1 tablespoon 1-1/2 teaspoons 1-1/2 teaspoons 6 ounces (3/4 cup)	12 ounces (3 cups) 1 ounce (2 tablespoons) 1 tablespoon 1 tablespoon 12 ounces (1-1/2 cups)	3. Beat flour, salt, paprika, celery salt, and pimiento into bread-milk mixture. 4. Add the cooked onion.
Eggs -----	1-1/2 cups (8)	3 cups (14)	1-1/2 quarts (30)	5. Beat eggs and combine with the mixture. 6. Pour into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 5 pounds 4 ounces or 2-1/4 quarts per pan. Place in pans of hot water. 7. Bake at 350° F. (moderate) for 1 hour or until set. 8. Serve with cheese sauce (p. 78).

VEGETABLES

Portion, 1/2 cup (4-3/4 ounces)

CREAMED ONIONS AND PEANUTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Onions (medium size), peeled.	5 pounds	10 pounds	20 pounds	1. Boil or steam onions until tender (p.). Drain. Place in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 portions.
Butter or margarine. All-purpose flour, sifted. Salt----- Milk, hot----- Cheese, grated -- Salted peanuts, chopped.	6 ounces (3/4 cup) 4 ounces (1 cup) 2 teaspoons 1 quart 8 ounces (2 cups) 4 ounces (3/4 cup)	12 ounces (1-1/2 cups) 8 ounces (2 cups) 1-1/3 tablespoons 2 quarts 1 pound (1 quart) 8 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups) 1 pound (1 quart) 1-1/4 ounces (2-2/3 tablespoons) 1 gallon 2 pounds (2 quarts) 1 pound (3 cups)	2. Melt the fat; stir in flour and salt. 3. Add to hot milk and cook over low heat until thick, stirring frequently. 4. Add cheese and stir until melted. 5. Pour sauce over onions, about 3 pounds 3 ounces or 1-1/2 quarts per pan. 6. Sprinkle with peanuts. 7. Bake at 400° F. (hot) for 20 minutes.

FRENCH-FRIED POTATOES (two-stage method)

In french frying potatoes for quantity service the two-stage method offers advantages. With this method raw potato strips are first parfried (fried until cooked but not browned), removed from the fat, and then browned quickly in a second frying.

The method is convenient because the potatoes can be parfried in advance during slack periods and finished in a few minutes just before serving. Since parfried potatoes cause less foaming of the fat than do raw potatoes and do not lower the temperature so much, a larger quantity of strips can be finished off in the second-stage frying than can be

fried at one time by the one-stage method. Thus, equipment is used to better advantage and service is faster.

Select a mealy type of potato for french frying. For best results store the potatoes at room temperature for 2 weeks before frying them. In potatoes that have been held at low temperatures in commercial warehouses, some of the starch is converted to sugar, which may cause french fries to become too brown before they are thoroughly cooked. During the room-temperature storage, sugar is changed back to starch, and the possibility of overbrowning is reduced.

DIRECTIONS FOR FRENCH FRYING

1. Peel potatoes and cut into uniform strips from 3/8 to 1/4 inch thick (9 pounds 6 ounces of peeled potatoes for 25 portions, 18 pounds 12 ounces for 50 portions, 17 pounds 8 ounces for 100 portions.)

2. Cover strips with cold water to keep them from darkening. Just before frying drain well or dry with paper towels; this will help prevent an excessive drop in the temperature of the frying fat when the potatoes are added.

3. Half fill frying kettle with fat or oil.

Stage 1

4. Heat fat to 360° F. Place drained potato strips in the hot fat, using an 8-to-1 ratio of fat to potatoes, by weight. Fry for 3 to 5 minutes, depending on thickness of strips. (The potatoes should not brown.) Drain.

Stage 2

5. Reheat fat to 375° F. Place about twice as many potato strips in the kettle as for first-stage frying. Fry for 1-1/2 minutes or until golden brown. Drain; sprinkle with salt if desired.

MASHED POTATOES

Portion, 1/2 cup

VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Potatoes, peeled---	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds	1. Boil or steam potatoes until tender (pp. 95, 97). Drain. 2. Mash in mixer at low speed until smooth.
Milk, hot ----- Salt ----- Butter or margarine, melted.	1 to 1-1/2 cups 1 tablespoon 4 ounces (1/2 cup)	2 to 3 cups 1 ounce (2 tablespoons) 8 ounces (1 cup)	1 to 1-1/2 quarts 2 ounces (1/4 cup) 1 pound (2 cups)	3. Gradually add just enough milk to moisten. Add salt and fat, beating at low speed. 4. Mix at high speed until potatoes are light and fluffy. 5. Portion with a No. 8 scoop (1/2 cup).

MEXICAN POTATO BALLS		Portion, 2 balls (1-1/2 ounces)		VEGETABLES	
INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS	
Eggs----- Mashed potatoes --	1-1/4 cups (6) 2 pounds 12 ounces (1 quart 1-1/2 cups)	2-1/2 cups (12) 5 pounds 8 ounces (2-3/4 quarts)	1-1/4 quarts (24) 11 pounds (1 gallon 1-1/2 quarts)	1. Beat eggs and combine with the mashed potatoes.	
Chili powder----- Salt----- Powdered dry mustard. Onion, chopped --- Milk -----	1-1/2 teaspoons 2-1/2 teaspoons 1 teaspoon 1-1/3 tablespoons 1 tablespoon	1 tablespoon 1 ounce (2 tablespoons) 2 teaspoons 3 tablespoons 2 tablespoons	2 tablespoons 2 ounces (1/4 cup) 1 tablespoon 2 ounces (1/3 cup) 1/4 cup	2. Stir seasonings into milk, then add to potato mixture.	
Cheese, grated --- Breadcrumbs, dry	5 ounces (1-1/4 cups) 6 ounces (1-1/2 cups)	9 ounces (2-1/4 cups) 12 ounces (3 cups)	1 pound (1 quart) 1 pound 8 ounces (1-1/2 quarts)	3. Blend cheese and bread-crumbs. Add one half to potato mixture. 4. Portion with a No. 30 scoop (2-1/5 tablespoons) and shape into balls. 5. Roll balls in the remaining cheese-crumbs mixture 6. Fry in deep fat at 375° F. until golden brown. Drain.	

SCALLOPED POTATOES

Portion 3/4 cup

VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. All-purpose flour, sifted. Salt----- Milk, hot----- Onion, chopped (optional).	4 ounces (1/2 cup) 2 ounces (1/2 cup) 1 ounce (2 tablespoons) 2 quarts 1-1/2 ounces (1/4 cup)	8 ounces (1 cup) 4 ounces (1 cup) 2 ounces (1/4 cup) 1 gallon 3 ounces (1/2 cup)	1 pound (2 cups) 8 ounces (2 cups) 4 ounces (1/2 cup) 2 gallons 6 ounces (1 cup)	1. Melt fat. Blend in the flour and salt. 2. Stir into hot milk and cook until thickened, stirring constantly. Add onion, if desired.
Potatoes, peeled and sliced thin.	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds	3. Place potatoes in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), one pan for 25 portions. 4. Cover with sauce, 2 quarts per pan. 5. Cover pans and bake at 350° F. (moderate) for 1/2 hour. Remove cover and bake about 1 hour longer or until potatoes are tender and top is brown.

VARIATION

SCALLOPED POTATOES AND CARROTS

Reduce quantity of potatoes to--

4 pounds 4 ounces for 25 portions
8 pounds 8 ounces for 50 portions
17 pounds for 100 portions

Add sliced carrots--

2 pounds for 25 portions
4 pounds for 50 portions
8 pounds for 100 portions

Place carrots on bottom of baking pans, potatoes on top.

CHOPPED SPINACH WITH BACON DRESSING

Portion, 1/2 cup

VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Bacon, cut in 1/2-inch pieces.	10 ounces	1 pound 4 ounces	2 pounds 8 ounces	1. Fry bacon until crisp. Drain off fat and reserve quantity needed for dressing.
All-purpose flour, sifted. Sugar----- Salt ----- Bacon fat ----- Milk, hot ----- Eggs ----- Vinegar-----	1-1/2 ounces (1/3 cup) 3 ounces (1/3 cup) 1 tablespoon 1/3 cup 3 cups 1 cup (5) 1/2 cup	3 ounces (3/4 cup) 6 ounces (3/4 cup) 1 ounce (2 tablespoons) 2/3 cup 1-1/2 quarts 2 cups (10) 1 cup	6 ounces (1-1/2 cups) 12 ounces (1-1/2 cups) 2 ounces (1/4 cup) 1-1/3 cups 3 quarts 1 quart (20) 2 cups	2. Sift together the flour, sugar, and salt. Stir into the bacon fat. 3. Blend in the milk. 4. Cook over low heat until thickened, stirring constantly. 5. Beat eggs slightly and add the hot mixture, beating slowly. 6. Stir in the vinegar and bacon.
Raw spinach, coarsely chopped.	2 pounds (1 gallon 2 cups)	4 pounds (2-1/4 gallons)	8 pounds (4 gallons 2-1/4 quarts)	7. Pour hot dressing over spinach and toss to mix.

SPINACH LOAF

Portion, 1/2 cup (5 ounces)

VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Spinach (raw)----- Butter or margarine, melted.	12 pounds (2 gallons 1-3/4 quarts) 4 ounces (1/2 cup)	24 pounds (4 gallons 3-1/2 quarts) 8 ounces (1 cup)	48 pounds (9-3/4 gallons) 1 pound (2 cups)	1. Wash spinach thoroughly. Boil until tender, using only the water that clings to the leaves, or cook in a steamer. Chop coarsely. 2. Add the fat.
Eggs -----	3/4 cup (4)	1-1/2 cups (8)	3 cups (15)	3. Beat eggs slightly and add to spinach.
Onion, chopped --- Celery salt----- Salt -----	1 teaspoon 1 teaspoon 2 teaspoons	2 teaspoons 2 teaspoons 1-1/3 tablespoons	1-1/3 tablespoons 1-1/3 tablespoons 1-1/4 ounces (2-2/3 tablespoons)	4. Add onion, celery salt, and salt. Mix well. 5. Place mixture in greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 7 pounds 8 ounces or 3-1/2 quarts per pan. 6. Set pans in hot water and bake at 350° F. (moderate) for 20 minutes. 7. Serve with cheese sauce (p. 78).

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Mashed sweet- potatoes. Sugar----- Eggs ----- Salt ----- Lemon juice-----	2 pounds (3-1/2 cups) 3 ounces (1/3 cup) 1 cup (5) 1 teaspoon 1-1/3 tablespoons	4 pounds (1-3/4 quarts) 6 ounces (3/4 cup) 1-1/2 cups (8) 2 teaspoons 3 tablespoons	8 pounds (3 quarts) 2 1/4 cups 12 ounces (1-1/2 cups) 3 cups (15) 1-1/3 tablespoons 1/3 cup	1. Combine sweetpotatoes, sugar, eggs, salt, and lemon juice. Beat well. 2. Portion the mixture with a No. 20 scoop (3-1/5 tablespoons).
Marshmallows----	25	50	100	3. Press a marshmallow into the center of each portion and form into a ball.
All-purpose flour, sifted. Eggs ----- Breadcrumbs, soft.	4 ounces (1 cup) 2/3 cup (3) 2 quarts	8 ounces (2 cups) 1-1/4 cups (6) 1 gallon	1 pound (1 quart) 2-1/2 cups (12) 2 gallons	4. Roll balls in flour, then in beaten egg, and last in crumbs. 5. Fry in deep fat at 375° F. until brown. Drain.

VEGETABLES

BAKED TOMATOES

Portion, 2 tomato halves

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Tomatoes, medium size (5-ounce).	25	50	100	<ol style="list-style-type: none"> 1. Wash tomatoes and remove stem end. Cut in halves. 2. Place tomatoes cut side up on greased baking pans.
Breadcrumbs, dry	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	3. Blend breadcrumbs, fat, salt, and pepper.
Butter or margarine, melted.	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	4. Cover each tomato half with 1 tablespoon of the crumb mixture.
Salt-----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	
Pepper-----	1/4 teaspoon	1/2 teaspoon	1 teaspoon	
Green pepper, chopped.	5 ounces (1 cup)	11 ounces (2-1/4 cups)	1 pound 6 ounces (4-1/2 cups)	5. Mix green pepper with the fat.
Butter or margarine, melted.	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	6. Sprinkle each tomato half with 1 teaspoon of green pepper.
				7. Bake at 375° F. (moderate) for 30 minutes.

TOMATO-SUMMER SQUASH **Portion, 1/2 cup (4 ounces)** **VEGETABLES**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Summer squash (any type), un- peeled, cubed.	5 pounds (1 gallon)	10 pounds (2 gallons)	20 pounds (4 gallons)	1. Combine all ingredients. 2. Boil gently until vege- tables are tender (about 30 minutes).
Onion, chopped ---	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)	
Green pepper, chopped.	2 ounces (1/3 cup)	4 ounces (3/4 cup)	8 ounces (1-1/2 cups)	
Tomato juice -----	1-1/4 quarts	2-1/2 quarts	1-1/4 gallons	
Salt -----	2 teaspoons	1-2/3 tablespoons	1-1/2 ounces (3 tablespoons)	
Celery salt -----	1 teaspoon	1 tablespoon	1 ounce (2 table- spoons)	
Butter or mar- garine.	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)	

ZUCCHINI WITH SOUR CREAM

Portion, 1/2 cup (4 ounces)

VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Zucchini squash, ¹ cut in 1-inch slices. Salt -----	8 pounds (1-3/4 gallons) 1 ounce (2 tablespoons)	16 pounds (3-1/2 gallons) 2 ounces (1/4 cup)	32 pounds (7 gallons) 4 ounces (1/2 cup)	1. Sprinkle zucchini with salt and let stand in a cool place for 1 hour. Drain.
Butter or mar- garine. Onion, chopped ---	3 ounces (1/3 cup) 9 ounces (1-1/2 cups)	6 ounces (3/4 cup) 1 pound 2 ounces (3 cups)	12 ounces (1-1/2 cups) 2 pounds 4 ounces (1-1/2 quarts)	2. Melt the fat. Add onion and saute until lightly browned. Add zucchini.
All-purpose flour - Paprika ----- Sugar ----- Vinegar ----- Soy sauce ----- Water, hot -----	2 tablespoons 3/4 teaspoon 3/4 teaspoon 1 tablespoon 1-1/2 teaspoons 1/2 cup	1 ounce (1/4 cup) 1-1/2 teaspoons 1-1/2 teaspoons 2 tablespoons 1 tablespoon 1 cup	2 ounces (1/2 cup) 1 tablespoon 1 tablespoon 1/4 cup 2 tablespoons 2 cups	3. Mix together the flour, paprika, sugar, vinegar, soy sauce, and water and add to the zucchini mix- ture. 4. Cook covered for 10 minutes. Remove cover and continue cooking until zucchini is tender and most of the liquid has evaporated (10 to 15 minutes).
Sour cream -----	3/4 cup	1-1/2 cups	3 cups	5. Gently stir in sour cream. Serve hot.

¹Other types of summer squash may be used.

STUFFED ZUCCHINI SQUASH Portion, 1/2 squash VEGETABLES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Zucchini squash (about 5 inches long).	13	25	50	<ol style="list-style-type: none"> 1. Wash squash and remove ends. Do not peel. 2. Cook in boiling water for 10 minutes. Drain. 3. Cut squash in halves lengthwise. Remove and chop the pulp.
Onion, chopped -- Butter or mar- garine.	2 ounces (1/3 cup) 1-1/2 ounces (3 tablespoons)	4 ounces (2/3 cup) 3 ounces (1/3 cup)	8 ounces (1-1/3 cups) 6 ounces (3/4 cup)	<ol style="list-style-type: none"> 4. Sauté onion in the fat until light brown and add squash pulp.
Eggs ----- Breadcrumbs, soft. Cheese, grated -- Parsley, chopped Evaporated milk - Salt -----	1/4 cup (1) 4-1/2 cups 4 ounces (1 cup) 2 tablespoons 1/3 cup 1-1/2 teaspoons	2/3 cup (3) 2-1/4 quarts 8 ounces (2 cups) 1/4 cup 2/3 cup 1 tablespoon 1/4 teaspoon 1/4 teaspoon 2 teaspoons	1-1/3 cups (7) 4-1/2 quarts 1 pound (1 quart) 1/2 cup 1-1/3 cups 1 ounce (2 table- spoons) 1/2 teaspoon 1/2 teaspoon 1-1/3 tablespoons	<ol style="list-style-type: none"> 5. Beat eggs. 6. Combine eggs, bread- crumbs, cheese, pars- ley, milk, and seasonings with the onion-squash mixture. 7. Place a No. 30 scoop (2-1/5 tablespoons) of the stuffing mixture in each squash half. 8. Place squash on sheet pans and bake at 350° F. (moderate) for 30 minutes.
Pepper ----- Powdered dry mustard. Worcestershire sauce.	1/8 teaspoon 1/8 teaspoon 1 teaspoon			

CHICKEN-AVOCADO-RICE SALAD

Portion, 1/2 cup (3-3/4 ounces)

SALADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Lemon juice ----- Avocado, cubed----	1/2 cup 2 pounds (1-1/2 quarts)	1 cup 4 pounds (3 quarts)	2 cups 8 pounds (1 gallon 2-1/4 quarts)	1. Pour lemon juice over avocado.
Cooked chicken, cubed. Cooked rice (p. 146) Celery, chopped -- Scallions (green onion), chopped. Sour cream ----- Mayonnaise (p. 133) Prepared mustard Salt -----	1 pound 4 ounces (1 quart) 1 pound 11 ounces (1 quart 1/2 cup) 8 ounces (2 cups) 2 tablespoons 3 ounces (1/3 cup) 3 ounces (1/3 cup) 3/4 teaspoon 1-1/3 tablespoons	2 pounds 8 ounces (2 quarts) 3 pounds 6 ounces (2-1/4 quarts) 1 pound (1 quart) 1 ounce (1/4 cup) 6 ounces (2/3 cup) 6 ounces (3/4 cup) 1-1/2 teaspoons 1-1/2 ounces (3 tablespoons)	5 pounds (1 gallon) 6 pounds 12 ounces (1 gallon 2 cups) 2 pounds (2 quarts) 2 ounces (1/2 cup) 12 ounces (1-1/3 cups) 12 ounces (1-1/2 cups) 1 tablespoon 3 ounces (1/3 cup)	2. Combine chicken, rice celery, scallions, sour cream, mayonnaise, mustard, and salt. 3. Add avocado and toss lightly. Chill. 4. Portion with a No. 8 scoop (1/2 cup) and serve on crisp salad greens.

CHICKEN SALAD Portion, 1/2 cup (3-1/2 ounces)

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked chicken, diced.	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)	10 pounds (2 gallons)	1. Combine all ingredients and mix well. 2. Chill before serving. 3. Portion with a No. 8 scoop (1/2 cup) and serve on crisp salad greens.
Sweet pickle, chopped.	10 ounces (2 cups)	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)	
Celery, diced ----	9 ounces (2-1/4 cups)	1 pound 2 ounces (4-1/2 cups)	2 pounds 4 ounces (2-1/4 quarts)	
Onion, chopped ---	2 ounces (1/3 cup)	4 ounces (2/3 cup)	8 ounces (1-1/3 cups)	
Cooked rice (p. 146)	14 ounces (2-1/3 cups)	1 pound 12 ounces (1-1/4 quarts)	3 pounds 8 ounces (2-1/4 quarts)	
Sweet pickle liquid	1/3 cup	2/3 cup	1-1/3 cups	
Mayonnaise (p. 133)	8 ounces (1 cup)	1 pound 2 ounces (2-1/4 cups)	2 pounds 4 ounces (4-1/2 cups)	
Salt -----	2 teaspoons	1-1/3 tablespoons	1-1/4 ounces (2-2/3 tablespoons)	
Lemon juice-----	2 tablespoons	1/3 cup	2/3 cup	
Prepared mustard-	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	

VARIATIONS

1. RABBIT SALAD. Use diced cooked rabbit in place of chicken.
2. TURKEY SALAD. Use diced cooked turkey in place of chicken.

HAM AND EGG SALAD Portion, 1/2 cup (3 ounces)

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked ham, diced.	1 pound 12 ounces (1-1/2 quarts)	3 pounds 8 ounces (2-3/4 quarts)	7 pounds (1 gallon 1-3/4 quarts)	1. Combine ham, eggs, apples, pickle, and pars- ley.
Eggs, hard-cooked, diced.	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)	4 pounds 8 ounces (3 quarts)	
Apples, unpeeled, diced.	14 ounces (3-1/4 cups)	1 pound 12 ounces (1-1/2 quarts)	3 pounds 8 ounces (3-1/4 quarts)	
Sweet pickle, chopped.	7 ounces (1-1/2 cups)	14 ounces (3 cups)	1 pound 12 ounces (1-1/2 quarts)	
Parsley, chopped.	2 tablespoons	1/4 cup	1/2 cup	
Onion, chopped-- Prepared mustard Salt ----- Pickle liquid ---- Mayonnaise (p. 133)	1 teaspoon 1 tablespoon 3/4 teaspoon 1/4 cup 6 ounces (3/4 cup)	2 teaspoons 2 tablespoons 1-1/2 teaspoons 1/2 cup 12 ounces (1-1/2 cups)	1-1/3 tablespoons 1/4 cup 1 tablespoon 1 cup 1 pound 8 ounces (3 cups)	2. Stir onion, mustard, salt, and pickle liquid into the mayonnaise. Mix well. 3. Pour dressing over the ham mixture. Toss to blend. 4. Chill before serving. 5. Portion with a No. 8 scoop (1/2 cup) and serve on crisp salad greens.

TURKEY SALAD Portion, 1/3 cup (2-1/2 ounces)

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked turkey, diced.	1 pound 12 ounces (1-1/2 quarts)	3 pounds 8 ounces (2-3/4 quarts)	7 pounds (1 gallon 1-1/4 quarts)	1. Combine all ingredients. Toss together lightly. 2. Chill before serving. 3. Portion with a No. 12 scoop (1/3 cup) and serve on crisp salad greens.
Cooked potatoes, diced.	14 ounces (2-1/2 cups)	1 pound 12 ounces (1-1/4 quarts)	3 pounds 8 ounces (2-1/2 quarts)	
Celery, chopped---	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	2 pounds 12 ounces (2-3/4 quarts)	
Onion, chopped---	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	4-1/2 ounces (3/4 cup)	
Salt -----	1-1/3 tablespoons	1 ounce (2 tablespoons)	3 ounces (1/3 cup)	
Mayonnaise (p. 133)	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	
Cooked salad dressing (p. 132).	1/2 cup	1 cup	2 cups	
Lemon juice -----	1-1/3 tablespoons	3 tablespoons	1/3 cup	

VARIATION

CHICKEN SALAD. Use diced cooked chicken in place of turkey.

TURKEY AND BEAN SALAD Portion, 1/2 cup (3-1/4 ounces) **SALADS**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked turkey, coarsely chopped. Cooked dry beans ¹ Sweet pickle, coarsely chopped. Celery, coarsely chopped. Onion, chopped -- Salt ----- Eggs, hard-cooked, diced. Mayonnaise (p. 133). Prepared mustard Pickle liquid ----	1 pound 4 ounces (1 quart) 2 pounds (1-1/4 quarts) 10 ounces (2 cups) 10 ounces (2-1/2 cups) 2 ounces (1/3 cup) 1-1/2 tablespoons	2 pounds 4 ounces (1-3/4 quarts) 4 pounds (2-1/2 quarts) 1 pound 4 ounces (1 quart) 1 pound 4 ounces (1-1/4 quarts) 4 ounces (2/3 cup) 1-1/2 ounces (3 tablespoons) 1 pound 2 ounces (3 cups) 12 ounces (1-1/2 cups) 3 tablespoons 3 tablespoons	4 pounds 8 ounces (3-1/2 quarts) 8 pounds (1-1/4 gallons) 2 pounds 8 ounces (2 quarts) 2 pounds 8 ounces (2-1/2 quarts) 8 ounces (1-1/3 cups) 3 ounces (1/3 cup) 2 pounds 4 ounces (1-1/2 quarts) 1 pound 8 ounces (3 cups) 3 ounces (1/3 cup) 1/3 cup	1. Combine all ingredients. Toss lightly. 2. Refrigerate for 1 hour to blend flavors. 3. Portion with a No. 8 scoop (1/2 cup) and serve on crisp salad greens.

¹ Kidney, pinto, large lima, or Great Northern beans.

VARIATION

CHICKEN AND BEAN SALAD: Use chopped chicken in place of turkey.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked turkey, chopped. Celery, diced----- Pimiento, chopped. Onion, chopped -- Mayonnaise ----- Lemon juice ----- Salt----- Pepper-----	1 pound 14 ounces (1-1/2 quarts) 10 ounces (2-1/2 cups) 2 tablespoons 1-2/3 tablespoons 8 ounces (1 cup) 3 tablespoons 2-1/2 teaspoons 1/8 teaspoon	3 pounds 12 ounces (3 quarts) 1 pound 4 ounces (1-1/4 quarts) 2 ounces (1/4 cup) 1 ounce (3 tablespoons) 1 pound (2 cups) 1/3 cup 1-2/3 tablespoons 1/4 teaspoon	7 pounds 8 ounces (1-1/2 gallons) 2 pounds 8 ounces (2-1/2 quarts) 4 ounces (1/2 cup) 2 ounces (1/3 cup) 2 pounds (1 quart) 2/3 cup 3-1/3 tablespoons 1/2 teaspoon	1. Combine turkey, vegetables, mayonnaise, and seasonings. Mix thoroughly. 2. Cut rolls lengthwise about two-thirds of the way through. Remove a small portion of the lower half of each. 3. Insert lettuce leaf in roll and place a No. 16 scoop (1/4 cup) of the salad on it.
Frankfurter rolls Lettuce.	25	50	100	

VARIATION

CHICKEN SALAD ROLL Use chopped cooked chicken in place of turkey.

MOLDED COTTAGE CHEESE SALAD

Portion, slice 2-1/2 by 2-3/4 by 1 inch (4 ounces)

SALADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Gelatin (unflavored, Water, cold----- Water, hot-----	3/4 ounce (2-2/3 tablespoons) 3/4 cup 2/3 cup	1-1/2 ounces (1/3 cup) 1-1/2 cups 1-1/4 cups	3 ounces (2/3 cup) 3 cups 2-1/2 cups	1. Soak gelatin in cold water for 5 minutes. Add hot water and stir until dissolved.
Cottage cheese ---	2 pounds 12 ounces (1 quart 1-1/2 cups)	5 pounds 8 ounces (2-3/4 quarts) 1 pound 6 ounces (2-3/4 cups)	11 pounds (1 gallon 1-1/2 quarts) 2 pounds 12 ounces (1 quart 1-1/2 cups)	2. Beat cottage cheese and mayonnaise together.
Mayonnaise (p. 133)	12 ounces (1-1/2 cups)			
Eggs, hard-cooked, finely ground. Olives, coarsely ground. Almonds, coarsely ground. Prepared mustard Salt ----- Onion, chopped---	11 7 ounces (1 cup) 7 ounces (1-1/2 cups) 1 tablespoon 2 teaspoons 1-1/2 teaspoons	22 14 ounces (2 cups) 14 ounces (3 cups) 2 tablespoons 1-1/3 tablespoons 1 tablespoon	44 1 pound 12 ounces (1 quart) 1 pound 12 ounces (1-1/2 quarts) 1/4 cup 1-1/4 ounces (2-2/3 tablespoons) 2 tablespoons	3. Add eggs, olives, almonds, mustard, salt, and onion, blending thoroughly. 4. Mix in the dissolved gelatin. 5. Pour into pans (20-1/2 by 12-1/2 by 2-1/2 inches), one pan for 25 portions. 6. Chill until firm. 7. Cut into portions and serve on crisp salad greens.

JELLIED BEET SALAD Portion, 1/2 cup (4 ounces)

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Gelatin (unflavored). Water, cold----- Water, hot----- Liquid from canned beets.	2 ounces (7 tablespoons) 1-1/2 cups 1 cup 2 cups	4 ounces (7/8 cup) 3 cups 2 cups 1 quart	8 ounces (1-3/4 cups) 1-1/2 quarts 1 quart 2 quarts	1. Soak gelatin in cold water for 5 minutes. Dissolve in hot water. 2. Add beet liquid and cool until mixture begins to thicken.
Canned beets, chopped. Onion, chopped--- Salt----- Horseradish----- Sugar----- Lemon juice-----	1 pound 8 ounces (1 quart) 1-1/2 ounces (1/4 cup) 2-1/2 teaspoons 2-1/2 teaspoons 4 ounces (1/2 cup) 1-1/3 cups	3 pounds (2 quarts) 3 ounces (1/2 cup) 1-2/3 tablespoons 1-2/3 tablespoons 8 ounces (1 cup) 2-2/3 cups	6 pounds (1 gallon) 6 ounces (1 cup) 3-1/3 tablespoons 3-1/3 tablespoons 1 pound (2 cups) 1-1/4 quarts	3. Blend beets, onion, horseradish, sugar, and lemon juice. Let stand 30 minutes.
Celery, chopped-- Green pepper, chopped.	1 pound (1 quart) 5 ounces (1 cup)	2 pounds (2 quarts) 10 ounces (2 cups)	4 pounds (1 gallon) 1 pound 4 ounces (1 quart)	4. Combine the gelatin and beet mixtures, celery, and green pepper. 5. For each portion, ladle 1/2 cup of the mixture into an individual mold. Chill until firm. 6. Remove from molds and serve on crisp salad greens.

COLE SLAW **Portion, 1/2 cup (2-1/2 ounces)** **SALADS**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Vinegar----- Sugar----- Celery seed----- Salt----- Pepper-----	1-1/4 cups 8 ounces (1 cup) 1-1/2 teaspoons 3/4 teaspoon 1/2 teaspoon	2-1/2 cups 1 pound (2 cups) 1 tablespoon 1-1/2 teaspoons 1 teaspoon	1-1/4 quarts 2 pounds (1 quart) 2 tablespoons 1 tablespoon 2 teaspoons	1. Combine vinegar, sugar, celery seed, salt, and pepper. Mix well.
Cabbage, shredded	3 pounds 8 ounces (3-1/2 quarts)	7 pounds (1-3/4 gallons)	14 pounds (3-1/2 gallons)	2. Stir vinegar mixture into shredded cabbage. 3. Refrigerate for at least 10 minutes before serving.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Lemon-flavored gelatin. Water, hot----- Salt----- Lemon juice -----	1 pound (2-2/3 cups) 1 quart 2-1/2 cups 1-2/3 tablespoons 2/3 cup	2 pounds (1 quart 1-1/3 cups) 3-1/4 quarts 1-1/2 ounces (3 tablespoons) 1-1/3 cups	4 pounds (2 quarts 2-2/3 cups) 1 gallon 2-1/2 quarts 3 ounces (1/3 cup) 2-2/3 cups	1. Dissolve gelatin in hot water. 2. Stir in the salt and lemon juice. 3. Chill until the mixture begins to thicken.
Celery, diced----- Green pepper, chopped. Cucumber, diced - Carrot, grated ---- Onion, chopped ----	1 pound (1 quart) 3 ounces (2/3 cup) 1 pound 4 ounces (3-1/4 cups) 2 ounces (1/2 cup) 1 ounce (2 tablespoons)	2 pounds (2 quarts) 6 ounces (1-1/4 cups) 2 pounds 8 ounces (1 quart 2-1/2 cups) 4 ounces (1 cup) 2 ounces (1/4 cup)	4 pounds (1 gallon) 12 ounces (2-1/2 cups) 5 pounds (3-1/4 quarts) 8 ounces (2 cups) 4 ounces (1/2 cup)	4. Add celery, green pepper, cucumber, carrot, and onion to the gelatin mixture. 5. For each portion ladle 1/2 cup of the mixture into an individual mold. Chill until firm. 6. Remove from molds and serve on crisp salad greens. Garnish with cottage cheese if desired.

POTATO SALAD

Portion, 1/2 cup (4 ounces)

SALADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked potatoes, diced.	3 pounds 12 ounces (2-3/4 quarts)	7 pounds 8 ounces (1 gallon 1-1/2 quarts)	15 pounds (2 gallons 2-3/4 quarts)	1. Combine all ingredients. 2. Chill for about 3 hours to allow potatoes to absorb the dressing. 3. Portion with a No. 8 scoop (1/2 cup).
Salt -----	1-1/3 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)	
Pepper -----	1/4 teaspoon	1/2 teaspoon	1 teaspoon	
Celery, coarsely chopped.	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)	
Eggs, hard-cooked, coarsely chopped.	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)	
Onion, finely chopped.	3 ounces (1/2 cup)	6 ounces (1 cup)	12 ounces (2 cups)	
Mayonnaise (p. 133).	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)	
Cooked salad dressing (p. 132).	1 cup	2 cups	1 quart	
Pitted olives, sliced (optional).	1/2 cup	1 cup	2 cups	

RAW VEGETABLE SALAD

Portion, 1 cup (3 ounces)

SALADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cauliflower buds, cut in strips. Bermuda onions, thinly sliced. Lettuce, cut in 1-inch slices. Romaine, torn in pieces. Escarole, torn in pieces. Stuffed olives, thinly sliced. Roquefort-type cheese, crumbled.	2 pounds (2-1/4 quarts) 12 ounces (2-1/2 cups) 8 ounces (2 cups) 8 ounces (2 quarts) 8 ounces (2 quarts) 8 ounces (1-1/2 cups) 6 ounces (1-1/3 cups)	4 pounds (1 gallon 2 cups) 1 pound 8 ounces (4-3/4 cups) 1 pound (1 quart) 1 pound (1 gallon) 1 pound (1 gallon) 1 pound (3 cups) 12 ounces (2-2/3 cups)	8 pounds (2-1/4 gallons) 3 pounds (2 quarts 1-2/3 cups) 2 pounds (2 quarts) 2 pounds (2 gallons) 2 pounds (2 gallons) 2 pounds (1-1/2 quarts) 1 pound 8 ounces (1 quart 1-1/3 cups)	1. Combine vegetables, olives, and cheese.
Salad oil ----- Vinegar ----- Salt ----- Paprika -----	1 cup 1/3 cup 1-1/2 teaspoons 3/4 teaspoon	2 cups 2/3 cup 1 tablespoon 1-1/2 teaspoons	1 quart 1-1/3 cups 1 ounce (2 table- spoons) 1 tablespoon	2. Combine salad oil, vinegar, and seasonings and shake well to blend. 3. Just before serving, pour dressing over vegetables and toss lightly.

RED CABBAGE-AVOCADO SALAD Portion, 1/2 cup (2-1/2 ounces) SALADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Avocado, diced --- Sweet french dressing (p. 134).	10 ounces (2 cups) 1 cup	1 pound 6 ounces (4-1/2 cups) 2-1/4 cups	2 pounds 8 ounces (2 quarts) 4-1/2 cups	1. Mix avocado with part of the french dressing.
Red cabbage, shredded. Celery, diced ---- Onion, chopped --- Salt -----	2 pounds 3 ounces (2 quarts 3/4 cup) 10 ounces (2-1/2 cups) 3 ounces (1/2 cup) 1 teaspoon	4 pounds 6 ounces (1 gallon 1-1/2 cups) 1 pound 4 ounces (1-1/4 quarts) 6 ounces (1 cup) 2-1/4 teaspoons	8 pounds 12 ounces (2 gallons 3 cups) 2 pounds 8 ounces (2-1/2 quarts) 12 ounces (2 cups) 1-1/2 tablespoons	2. Combine cabbage, celery, onion, and salt, and add avocado. Toss together lightly. 3. Pour remaining french dressing over the mixture and toss gently to blend. 4. Chill before serving.

JELLIED ORANGE-GRAPEFRUIT-AVOCADO SALAD

Portion, 1/2 cup (5 ounces)

SALADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Lemon-flavored gelatin. Water, hot ----- Salt -----	12 ounces (2 cups) 2 quarts 3/4 teaspoon	1 pound 8 ounces (1 quart) 1 gallon 1-1/2 teaspoons	3 pounds (2 quarts) 2 gallons 1 tablespoon	1. Dissolve gelatin in hot water. Add salt. 2. Chill until mixture begins to thicken.
Fresh grapefruit sections, cubed. Orange sections, cubed. Avocado, cubed ¹	12 ounces (1-1/2 cups) 14 ounces (2 cups) 1 pound 4 ounces (1 quart)	1 pound 8 ounces (3 cups) 1 pound 12 ounces (1 quart) 2 pounds 8 ounces (2 quarts)	3 pounds (1-1/2 quarts) 3 pounds 8 ounces (2 quarts) 5 pounds (1 gallon)	3. Add grapefruit, orange, and avocado. 4. Pour mixture into pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 7 pounds 4 ounces or 3-1/2 quarts per pan. Or pour into individual molds, 5 ounces or 1/2 cup per mold. 5. Chill until firm. 6. Cut or unmold and serve on crisp salad greens.

¹ To keep avocado from discoloring, prepare it last and add immediately to the gelatin mixture.

PINEAPPLE-COTTAGE CHEESE SALAD

Portion, 1/3 cup

SALADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cottage cheese---	3 pounds (1-1/2 quarts)	6 pounds 4 ounces (3 quarts)	12 pounds 8 ounces (1 gallon 2-1/4 quarts)	1. Mix all ingredients together lightly.
Crushed pineapple (canned), drained.	1 pound 2 ounces (2 cups)	2 pounds 4 ounces (1 quart)	4 pounds 8 ounces (2 quarts)	2. Portion with a No. 12 scoop (1/3 cup) and serve on shredded carrots or crisp salad greens.
Salt-----	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	

VARIATIONS

1. PEACH-COTTAGE CHEESE SALAD

Use drained diced peaches in place of the pineapple.

2. VEGETABLE-COTTAGE CHEESE SALAD

Use chopped raw vegetables (celery, green pepper, carrots) in place of the pineapple.

Add chopped onion--

1 tablespoon for 25 portions

2 tablespoons for 50 portions

2 ounces (1/3 cup) for 100 portions

WALDORF SALAD Portion, 1/2 cup

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Apples, unpeeled, diced. Celery, chopped-- Sugar ----- Salt ----- Mayonnaise (p. 133) Lemon juice -----	3 pounds 4 ounces (3 quarts) 1 pound 8 ounces (1-1/2 quarts) 2 ounces (1/4 cup) 1/2 teaspoon 6 ounces (3/4 cup) 1/4 cup	6 pounds 8 ounces (1-1/2 gallons) 3 pounds (3 quarts) 4 ounces (1/2 cup) 1 teaspoon 12 ounces (1-1/2 cups) 1/2 cup	13 pounds (3 gallons) 6 pounds (1-1/2 gallons) 8 ounces (1 cup) 2 teaspoons 1 pound 8 ounces (3 cups) 1 cup	1. Combine all ingredients except the nuts. Toss to blend. Chill. 2. Portion with a No. 8 scoop (1/2 cup) and serve on crisp salad greens.
Nuts or peanuts, chopped.	7 ounces (1-1/3 cups)	14 ounces (2-3/4 cups)	1 pound 12 ounces (1 quart 1-1/2 cups)	3. Garnish with chopped nuts (if nuts are added with other ingredients, apples will discolor).

VARIATIONS

1. WALDORF SALAD WITH DATES

Reduce amount of celery to--
12 ounces (3 cups) for 25 portions
1 pound 8 ounces (1-1/2 quarts) for 50 portions
3 pounds (3 quarts) for 100 portions

Add pitted dates cut in pieces--
12 ounces (2 cups) for 25 portions
1 pound 8 ounces (1 quart) for 50 portions
3 pounds (2 quarts) for 100 portions

2. WALDORF SALAD WITH GRAPES

Reduce amount of celery to--
12 ounces (3 cups) for 25 portions
1 pound 8 ounces (1-1/2 quarts) for 50 portions
3 pounds (3 quarts) for 100 portions

Add seedless grapes---
12 ounces (2 cups) for 25 portions
1 pound 8 ounces (1 quart) for 50 portions
3 pounds (2 quarts) for 100 portions

COOKED SALAD DRESSING

SALAD DRESSINGS

INGREDIENTS	1-1/2 QUARTS	3 QUARTS	6 QUARTS	DIRECTIONS
Sugar ----- All-purpose flour Salt ----- Powdered dry mustard. Cayenne ----- Pepper -----	8 ounces (1 cup) 2-1/2 tablespoons 1 tablespoon 1 tablespoon 1/8 teaspoon 3/4 teaspoon	1 pound (2 cups) 1-1/2 ounces (6 tablespoons) 1 ounce (2 tablespoons) 2 tablespoons 1/4 teaspoon 1-1/2 teaspoons	2 pounds (1 quart) 3 ounces (3/4 cup) 2 ounces (1/4 cup) 1/4 cup 1/2 teaspoon 1 tablespoon	1. Mix sugar, flour, and seasonings.
Salad oil ----- Eggs -----	1 ounce (2 tablespoons) 1-1/4 cups (6)	2 ounces (1/4 cup) 2-1/2 cups (12)	4 ounces (1/2 cup) 1-1/4 quarts (24)	2. Stir in oil. 3. Beat eggs and stir in gradually.
Milk ----- Vinegar -----	3 cups 1-1/2 cups	1-1/2 quarts 3 cups	3 quarts 1-1/2 quarts	4. Slowly blend in the milk, then the vinegar. 5. Cook mixture over hot water until it thickens, stirring occasionally.

MAYONNAISE

SALAD DRESSINGS

INGREDIENTS	1-1/4 QUARTS	2-1/2 QUARTS	1-1/4 GALLONS	DIRECTIONS
Salt----- Powdered dry mustard. Sugar-----	2 teaspoons 2 teaspoons 2 teaspoons	1-1/3 tablespoons 1-1/3 tablespoons 1-1/3 tablespoons	1-1/2 ounces (3 tablespoons) 3 tablespoons 1-1/2 ounces (3 tablespoons)	1. Combine salt, mustard, and sugar.
Vinegar----- Egg yolks-----	2 tablespoons 1/3 cup (4)	1/3 cup 2/3 cup (8)	1 cup 1-1/3 cups (16)	2. Add half the vinegar and the egg yolks. Beat well.
Salad oil----- Lemon juice-----	1 quart 1 tablespoon	2 quarts 2 tablespoons	1 gallon 1/4 cup	3. Drop the oil into the egg mixture, beating con- stantly, until 1 cup of oil has been used. Continue beating, adding oil in larger quantities. 4. When the mayonnaise begins to thicken, add lemon juice and the rest of the vinegar alternately with the oil until all has been used. 5. Store in a cool place.

SWEET FRENCH DRESSING

SALAD DRESSINGS

INGREDIENTS	1 QUART	2 QUARTS	1 GALLON	DIRECTIONS
Sugar----- Salt ----- Powdered dry mustard.	8 ounces (1 cup) 1-1/4 teaspoons 1-1/4 teaspoons	1 pound (2 cups) 2-1/2 teaspoons 2-1/2 teaspoons	2 pounds (1 quart) 1-2/3 tablespoons 1-2/3 tablespoons	1. Combine sugar, salt, and mustard.
Vinegar----- Salad oil -----	1-1/3 cups 1-1/3 cups	2-2/3 cups 2-2/3 cups	1 quart 1-1/3 cups 1 quart 1-1/3 cups	2. Add vinegar and oil and beat well.
Onion juice----- Pimiento, chopped Green pepper, chopped.	1-1/4 teaspoons 5 ounces (2/3 cups) 5 ounces (1 cup)	2-1/2 teaspoons 10 ounces (1-1/3 cups) 10 ounces (2 cups)	1-2/3 tablespoons 1 pound 4 ounces (2-2/3 cups) 1 pound 4 ounces (1 quart)	3. Blend in onion juice, pimiento, and green pepper. 4. Serve on shredded cabbage, head lettuce, or fruit salad.

SALAD DRESSINGS

INGREDIENTS	ABOUT 1 QUART	ABOUT 2-1/4 QUARTS	ABOUT 4-1/2 QUARTS	DIRECTIONS
Liquid honey-----	12 ounces (1 cup)	1 pound 8 ounces (2 cups)	3 pounds (1 quart)	1. Combine honey, chili sauce, vinegar, onion, salt, and worcestershire sauce.
Chili sauce -----	2/3 cup	1-1/3 cups	2-2/3 cups	
Vinegar -----	2/3 cup	1-1/3 cups	2-2/3 cups	
Onion, grated-----	2 tablespoons	1/4 cup	4-1/2 ounces (1/2 cup)	
Salt-----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	
Worcestershire sauce.	2 tablespoons	1/4 cup	1/2 cup	
Salad oil-----	2 cups	1 quart	2 quarts	2. Slowly add the salad oil, beating until the mixture is well blended. 3. Serve on tossed green salad, plain head lettuce, or shredded cabbage.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
All-purpose flour, sifted.	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)	1. Sift dry ingredients together three times. Or blend in mixer for 15 minutes at low speed, using the whip. Remove from mixer.
Baking powder-----	1 ounce (3 tablespoons)	2 ounces (1/3 cup)	4 ounces (2/3 cup)	
Salt-----	2 teaspoons	1-1/3 tablespoons	1-1/2 ounces (3 tablespoons)	
Shortening-----	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	2. Cut or rub in shortening until mixture is of consistency of coarse cornmeal.
Milk-----	1-1/2 cups	3 cups	1-1/2 quarts	3. Add milk and mix just enough to moisten dry ingredients. 4. Turn out on a lightly floured board and knead lightly about 1 minute. 5. Roll out to 1/2-inch thickness and cut with floured 2-inch cutter. 6. Place on sheet pans and bake at 425° F. (hot) for 12 to 15 minutes.

VARIATIONS

1. CHEESE BISCUITS

Add grated cheese to the dry ingredients--

- 4 ounces (1 cup) for 25 portions
- 8 ounces (2 cups) for 50 portions
- 1 pound (1 quart) for 100 portions

2. ORANGE BISCUITS

Press into each biscuit, before baking, 1/2 piece of loaf sugar which has been dipped in orange juice.

3. DROP BISCUITS

Increase the milk to--

- 1-3/4 cups for 25 portions
- 3-1/2 cups for 50 servings
- 1-3/4 quarts for 100 portions

Omit steps 4 and 5. Use a No. 24 scoop (2-2/3 tablespoons) to portion the dough.

CRISPY CORNBREAD¹

Portion, piece 2-1/2 by 2-3/4 inches (1-1/2 ounces)

BREADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cornmeal----- All-purpose flour, sifted. Baking powder---- Sugar----- Salt -----	1 pound (3 cups) 6 ounces (1-1/2 cups) 2 tablespoons 2 ounces (1/4 cup) 2 teaspoons	2 pounds (1-1/2 quarts) 12 ounces (3 cups) 1-1/2 ounces (1/4 cup) 4 ounces (1/2 cup) 1-1/3 tablespoons	4 pounds (3-1/4 quarts) 1 pound 8 ounces (1-1/2 quarts) 3 ounces (1/2 cup) 8 ounces (1 cup) 1-1/4 ounces (2-2/3 tablespoons)	1. Sift together the cornmeal, flour, baking powder, sugar, and salt.
Eggs----- Milk----- Butter or margarine, melted	1/3 cup (2) 2 cups 4 ounces (1/2 cup)	2/3 cup (3) 1 quart 8 ounces	1-1/3 cups (7) 2 quarts 1 pound (2 cups)	2. Beat eggs. 3. Stir in the milk and melted fat 4. Add to dry ingredients and stir just enough to blend. 5. Pour batter into greased pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds 2 ounces or 1 quart 1-2/3 cups per pan. 6. Bake at 425° F. (hot) for 25 minutes.

¹A crisp, compact cornbread, good for serving with creamed mixtures.

If a less compact cornbread is preferred, increase the amount of milk in the recipe to--

3 cups for 25 portions
1-1/2 quarts for 50 portions
3 quarts for 100 portions

SPOONBREAD Portion, piece 2-1/2 by 2-3/4 inches (3 ounces) **BREADS**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cornmeal-----	8 ounces (1-1/2 cups)	1 pound (3 cups)	2 pounds (1-1/2 quarts)	1. Combine cornmeal, tapioca, salt, and milk in top of double boiler or in stock pot.
Quick-cooking tapioca.	2 tablespoons	2 ounces (1/3 cup)	4 ounces (2/3 cup)	
Salt-----	2 teaspoons	1-1/3 tablespoons	1 ounce (2 tablespoons)	2. Cook, stirring constantly, until of consistency of mush.
Milk-----	2 quarts	1 gallon	2 gallons	
Butter or margarine.	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	3. Stir in the fat. Remove from heat. Cool slightly.
Egg yolks-----	2/3 cup (8)	1-1/3 cups (16)	2-2/3 cups (32)	4. Beat egg yolks and blend into cornmeal mixture.
Egg whites-----	1 cup (8)	2 cups (16)	1 quart (32)	5. Beat egg whites until stiff and fold into the batter.
				6. Pour batter into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 5-1/2 pounds or 1 gallon per pan.
				7. Bake at 375° F. (moderate) for 45 minutes.

FRUIT-NUT BREAD

Portion, 2 slices (1-1/2 ounces)

BREADS

INGREDIENTS	1 LOAF	3 LOAVES	6 LOAVES	DIRECTIONS
Dried apricots----- Raisins ----- Orange rind, grated. Orange juice----- Water (from soaked fruit).	3 ounces (1/2 cup) 3 ounces (1/2 cup) 1/2 teaspoon 1/4 cup 3/4 cup	8 ounces (1-1/2 cups) 8 ounces (1-1/2 cups) 1-1/2 teaspoons 3/4 cup 2-1/4 cups	1 pound (3 cups) 1 pound (3 cups) 1 tablespoon 1-1/2 cups 4-1/2 cups	1. Soak apricots and raisins in hot water for 30 minutes. 2. Drain, saving the liquid. Grind fruit fine in food chopper. 3. Add orange rind, juice, and water to the ground fruit.
Sugar----- Butter or margarine, melted. Vanilla----- Eggs-----	6 ounces (3/4 cup) 1 ounce (2 tablespoons) 1 teaspoon 1/4 cup (1)	1 pound 2 ounces (2-1/4 cups) 3 ounces (1/3 cup) 1 tablespoon 1/2 cup (2)	2 pounds 4 ounces (4-1/2 cups) 6 ounces (2/3 cup) 2 tablespoons 1 cup (5)	4. Stir in the sugar, fat, and vanilla. 5. Beat eggs and blend in.
All-purpose flour sifted. Salt----- Baking powder----- Soda----- Nuts, finely chopped.	10 ounces (2-1/2 cups) 1/4 teaspoon 1-1/3 tablespoons 1 teaspoon 3 ounces (3/4 cup)	1 pound 14 ounces (1 quart 3-1/2 cups) 3/4 teaspoon 1-1/2 ounces (1/4 cup) 1 tablespoon 8 ounces (2 cups)	3 pounds 12 ounces (3-3/4 quarts) 1-1/2 teaspoons 3 ounces (1/2 cup) 2 tablespoons 1 pound (1 quart)	6. Sift together the flour, salt, baking powder, and soda. 7. Combine with the fruit mixture. Add nuts and blend well. 8. Pour into greased loaf pans (10 by 4 by 4 inches), about 2 pounds 5 ounces or 1 quart per pan. 9. Bake at 350° F. (moderate) for 1 hour. 10. Slice 1/4 inch thick.

BREADS

PRUNE BREAD

Portion, 2 slices (1-1/2 ounces)

INGREDIENTS	1 LOAF	3 LOAVES	6 LOAVES	DIRECTIONS
Butter or margarine. Liquid honey----- Sugar-----	1 ounce (2 tablespoons) 4 ounces (1/3 cup) 1-1/2 ounces	3 ounces (1/3 cup) 12 ounces (1 cup) 4 ounces (1/2 cup)	6 ounces (3/4 cup) 1 pound 8 ounces (2 cups) 8 ounces (1 cup)	1. Cream together the fat, honey, and sugar (in mixer, at medium speed for 5 minutes).
Eggs-----	1/2 cup (2)	1-1/2 cups (8)	3 cups (14)	2. Add eggs; beat until well blended (3 minutes in mixer).
All-purpose flour, sifted. Whole wheat flour, sifted. Baking powder---- Salt----- Soda----- Sour milk-----	4 ounces (1 cup) 3 ounces (2/3 cup) 1-1/2 teaspoons 1/2 teaspoon 1/2 teaspoon 1/2 cup	12 ounces (3 cups) 9-1/2 ounces (2 cups) 1-1/2 tablespoons 1-1/2 teaspoons 1-1/2 teaspoons 1-1/2 cups	1 pound 8 ounces (1-1/2 quarts) 1 pound 3 ounces (1 quart) 3 tablespoons 1 tablespoon 1 tablespoon 3 cups	3. Sift together the flour, whole wheat flour, baking powder, salt, and soda. 4. Add dry ingredients and sour milk alternately to the creamed mixture and beat until blended (at medium speed for 4 minutes).
Cooked prunes, coarsely chopped. Pecans, chopped-- Lemon rind, grated.	4 ounces (1/2 cup) 2 ounces (1/2 cup) 1/2 teaspoon	12 ounces (1-1/2 cups) 6 ounces (1-1/2 cups) 1-1/2 teaspoons	1 pound 8 ounces (3 cups) 12 ounces (3 cups) 1 tablespoon	5. Stir in prunes, nuts, and lemon rind. 6. Pour into greased loaf pans (10 by 4 by 4 inches), about 1 pound 12 ounces or 3 cups per pan. 7. Bake at 350° F. (moderate) for 1 hour 10 minutes. 8. Slice 1/4 inch thick.

COFFEECAKE Portion, piece 2-1/2 by 2-3/4 by 1-1/2 inches (2-3/4 ounces) **BREADS**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Sugar-----	6 ounces (3/4 cup) 1 pound 2 ounces (2-1/4 cups)	12 ounces (1-1/2 cups) 2 pounds 4 ounces (4-1/2 cups)	1 pound 8 ounces (3 cups) 4 pounds 8 ounces (2-1/4 quarts)	1. Cream the fat and sugar together.
Eggs ----- All-purpose flour, sifted.	2/3 cup (3) 1 pound 5 ounces (1 quart 1-1/4 cups)	1-1/3 cups (7) 2 pounds 10 ounces (2 quarts 2-1/2 cups)	2-2/3 cups (13) 5 pounds 4 ounces (1 gallon 1-1/4 quarts)	2. Add eggs and beat until mixture is light and fluffy (in mixer, about 2 minutes at medium speed).
Baking powder----- Salt ----- Milk----- Lemon juice----- Lemon rind, grated.	2 tablespoons 3/4 teaspoon 1-1/2 cups 1 tablespoon 1-1/2 teaspoons	1-1/2 ounces (1/4 cup) 1-1/2 teaspoons 3 cups 2 tablespoons 1 tablespoon	3 ounces (1/2 cup) 1 tablespoon 1-1/2 quarts 1/4 cup 2 tablespoons	3. Sift together the flour, baking powder, and salt. 4. Add alternately with the milk to the creamed mixture. 5. Blend in the lemon juice and grated rind. 6. Place half the batter in greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 2 pounds or 1 quart per pan.
Butter or margarine, melted. Brown sugar ----- All-purpose flour, sifted. Cinnamon ----- Nutmeats, chopped (optional).	2 ounces (1/4 cup) 7 ounces (1 cup, packed) 1 ounce (1/4 cup) 3/4 teaspoon 2 ounces (1/2 cup)	4 ounces (1/2 cup) 12 ounces (1-3/4 cups, packed) 2 ounces (1/2 cup) 1-1/2 teaspoons 4 ounces (1 cup)	8 ounces (1 cup) 1 pound 8 ounces (3-1/2 cups, packed) 4 ounces (1 cup) 1 tablespoon 8 ounces (2 cups)	7. Blend the fat, brown sugar, flour, and cinnamon. Add nuts if desired. 8. Sprinkle part of the mixture over the batter, about 1/4 cup per pan. 9. Cover with remaining batter, about 2 pounds or 1 quart per pan. 10. Sprinkle with rest of brown sugar mixture, about 1/2 cup per pan. Bake at 375° F. (moderate) for 35 minutes.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Milk, scalded----- Shortening----- Salt----- Liquid honey-----	1 cup 1-1/2 ounces (3 tablespoons) 1/2 teaspoon 6 ounces (1/2 cup)	2 cups 3 ounces (6 tablespoons) 3/4 teaspoon 12 ounces (1 cup)	1 quart 6 ounces (3/4 cup) 1-1/2 teaspoons 1 pound 11 ounces (2-1/4 cups)	1. Combine scalded milk with shortening, salt, and 1 tablespoon honey. Cool to lukewarm.
Compressed yeast, crumbled. or Active dry yeast. All-purpose flour, sifted.	1 cake 1 package About 1 pound (about 1 quart)	1-1/2 cakes 1-1/2 packages 2 pounds 1 ounce (2 quarts 1/4 cup)	3 cakes 3 packages 4 pounds 2 ounces (1 gallon 1/2 cup)	2. Stir yeast into milk mixture. 3. Add 1 cup flour and beat well. 4. Let this sponge stand in a warm place (about 85° F.) for 1 hour, or until mixture is full of bubbles.
Eggs----- Cinnamon----- Nutmeg-----	1/2 cup (2) 1 teaspoon 1/2 teaspoon	2/3 cup (3) 2-1/4 teaspoons 3/4 teaspoon	1-1/4 cups (6) 1-1/2 tablespoons 1-1/2 teaspoons	5. Beat eggs, combine with spices and remaining honey, and stir into the sponge. 6. Add remaining flour and mix well. 7. Turn out onto a floured board and knead for 1 minute. 8. Place dough in a greased bowl, cover, and let rise in a warm place (about 85° F.) until double in bulk (about 1-1/2 hours). 9. Turn dough out on a floured board and roll 1/2 inch thick. Cut with a floured doughnut cutter and let rise until light (about 1-1/4 hours). 10. Drop with raised (top) side down into deep fat and fry at 360° F., for 1 minute on each side. 11. Drain, then dip in honey glaze.

HONEY GLAZE FOR DOUGHNUTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Gelatin (unflavored). Water----- Liquid honey-----	1/4 teaspoon 3/4 cup 1-1/2 tablespoons	1/2 teaspoon 1-1/2 cups 3 tablespoons	3/4 teaspoon 3 cups 6 tablespoons	1. Combine gelatin and wa- ter, add honey, and heat over hot water until warm.
Confectioner's sugar. Salt----- Vanilla-----	2-1/4 ounces (1/2 cup) 1/4 teaspoon 1 teaspoon	4-1/2 ounces (1 cup) 1/2 teaspoon 2-1/4 teaspoons	10 ounces (2-1/4 cup) 3/4 teaspoon 1-1/2 tablespoons	2. Add sugar, salt, and vanilla; stir until smooth. 3. Keep the glaze warm over hot water, dip the doughnuts in it, then place them on a rack to dry.

GINGER MUFFINS

Portions, 1 muffin (2 ounces)

BREADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs----- Sugar ----- Molasses----- Butter or mar- garine, melted.	2/3 cup (3) 10 ounces (1-1/4 cups) 15 ounces (1-1/3 cups) 5 ounces (2/3 cup)	1-1/3 cups (7) 1 pound 4 ounces (2-1/2 cups) 1 pound 14 ounces (2-2/3 cups) 10 ounces (1-1/4 cups)	2-2/3 cups (13) 2 pounds 8 ounces (1-1/4 quarts) 3 pounds 12 ounces (1 quart 1-1/3 cups) 1 pound 4 ounces (2-1/2 cups)	1. Beat eggs slightly. 2. Add sugar, molasses, and fat.
All-purpose flour, sifted. Cinnamon ----- Nutmeg ----- Ginger ----- Soda ----- Buttermilk -----	1 pound (1 quart) 1 tablespoon 1/2 teaspoon 1 tablespoon 1 tablespoon 1-1/3 cups	2 pounds (2 quarts) 2 tablespoons 1 teaspoon 2 tablespoons 2 tablespoons 2-2/3 cups	4 pounds (1 gallon) 1/4 cup 2 teaspoons 1/4 cup 1/4 cup 1 quart 1-1/3 cups	3. Sift together the flour, cinnamon, nutmeg, gin- ger, and soda. 4. Add alternately with buttermilk to the egg mixture. 5. Using a No. 16 scoop (1/4 cup), portion the batter into greased muf- fin pans. 6. Bake at 425° F. (hot) for 15 minutes.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
All-purpose flour, sifted. Sugar----- Baking powder----- Salt -----	1 pound (1 quart) 4 ounces (1/2 cup) 1-1/2 ounces (1/4 cup) 1-1/2 teaspoons	2 pounds (2 quarts) 8 ounces (1 cup) 3 ounces (1/2 cup) 1 tablespoon	4 pounds 2 ounces (1 gallon 1/2 cup) 1 pound (2 cups) 6 ounces (1 cup) 1 ounce (2 tablespoons)	1. Sift together the flour, sugar, baking powder, and salt.
Eggs ----- Milk----- Butter or mar- garine, melted. Cooked rice (p. 146)	2/3 cup (3) 1 cup 3 ounces (1/3 cup) 1 pound (2-2/3 cups)	1-1/3 cups (7) 2 cups 5 ounces (2/3 cup) 2 pounds (1 quart 1-1/3 cups)	2-3/4 cups (14) 1 quart 1/4 cup 12 ounces (1-1/2 cups) 4 pounds (2-3/4 quarts)	2. Beat eggs and combine with milk, melted fat, and rice. 3. Add milk mixture to the dry ingredients and mix only until combined. 4. Using a No. 16 scoop (1/4 cup), portion the batter into greased muf- fin pans. 5. Bake at 375° F. (moder- ate) for 25 to 30 minutes or until brown.

OATMEAL ROLLS

Portion, 1 roll (about 2 ounces)

BREADS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Milk, scalded---- Rolled oats (uncooked).	1-1/3 cups 4 ounces (1 cup)	2-2/3 cups 8 ounces (2 cups)	1 quart 1-1/3 cups 1 pound (1 quart)	1. Add hot milk to rolled oats. Let stand 1 hour.
Active dry yeast or Compressed yeast Water, lukewarm	1 package 1 cake 6 tablespoons	1-1/2 packages 1-1/2 cakes 3/4 cup	3 packages 3 cakes 1-1/2 cups	2. Add yeast to lukewarm water. Let stand 10 minutes, then stir.
Eggs-----	1/3 cup (2)	2/3 cup (3)	1-1/4 cups (6)	3. Beat eggs slightly and combine with the oats mixture.
Shortening----- Molasses----- Salt-----	2 ounces (1/4 cup) 4 ounces (1/3 cup) 2-1/4 teaspoons	4 ounces (1/2 cup) 8 ounces (3/4 cup) 1-1/2 tablespoons	8 ounces (1 cup) 1 pound (1-1/2 cups) 1-1/2 ounces (3 tablespoons)	4. Add shortening, molasses, salt, and yeast.
All-purpose flour, sifted.	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	6 pounds (1-1/2 gallons)	5. Save out 1 cup flour. Add rest of flour to the oats mixture. Mix at low speed in mixer, using dough hook, until dough is smooth and elastic and leaves sides of bowl (6 to 10 minutes). If after the first 2 minutes the dough is very soft and sticky, gradually add enough of the saved-out flour to make a moderately soft dough. 6. Form dough into a smooth ball. Place in a greased bowl; turn to grease top. Cover and let rise in a warm place (about 85° F.) until double in volume (about 50 minutes).

(OVER)

OATMEAL ROLLS--Continued

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
				<p>7. Punch dough down. If making more than 25 portions cut dough into pieces of about 3 pounds 3 ounces. Roll each into a ball, cover, and let stand about 15 minutes.</p> <p>8. Cut off 2-inch pieces of dough and shape into rolls. Place about 1 inch apart on lightly greased sheet pans. Let rise in a warm place (about 85° F.) until double in volume (about 50 minutes).</p> <p>9. Bake at 400° F. (hot) for 20 to 25 minutes.</p>

COOKING CEREAL PRODUCTS Portion, 1/2 cup CEREALS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
CORNMEAL, FARINA				
Cornmeal or farina.	1 pound (3 cups)	1 pound 12 ounces (1 quart 1-1/2 cups)	3 pounds 8 ounces (2-3/4 quarts)	1. Combine cereal and salt with cold water.
Salt-----	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	2. Stir cereal mixture into boiling water.
Water, cold -----	1-1/4 quarts	2-1/2 quarts	1-1/4 gallons	3. Cook for 30 minutes, stirring frequently.
Water, boiling ---	2-1/4 quarts	1 gallon 2 cups	2-1/4 gallons	

OATMEAL

Oatmeal (rolled oats).	1 pound (4-1/2 cups)	2 pounds (2-1/4 quarts)	4 pounds (4-1/2 quarts)	1. Stir oatmeal and salt into boiling water.
Salt-----	2-1/4 teaspoons	1-1/2 tablespoons	1-1/2 ounces (3 table- spoons)	2. Boil, stirring occa- sionally--regular oats for 20 minutes; quick- cooking oats for 5 min- utes.
Water, boiling ---	3 quarts	1-1/2 gallons	3 gallons	

MACARONI, NOODLES, SPAGHETTI

Macaroni----- or Noodles----- or Spaghetti----- Water, boiling --- Salt-----	1 pound 5 ounces 1 pound 9 ounces 1 pound 6 ounces 3-3/4 quarts 1 ounce(2 tablespoons)	2 pounds 10 ounces 3 pounds 2 ounces 2 pounds 12 ounces 1 gallon 3-1/2 quarts 2 ounces (1/4 cup)	5 pounds 4 ounces 6 pounds 4 ounces 5 pounds 8 ounces 3-3/4 gallons 4 ounces (1/2 cup)	1. Stir macaroni, noodles, or spaghetti into boiling salted water. 2. Cook for 14 to 16 min- utes. 3. Drain. Rinse with water to remove excess starch.
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(OVER)

COOKING CEREAL PRODUCTS--Continued

Portion, 1 1/2 cup

CEREALS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
RICE (white)				
I. <u>Saucepan or stockpot method</u> Water, boiling----- Rice----- Salt ----- Fat or oil (optional, reduces foaming).	1-1/2 quarts 1 pound 8 ounces (3-1/2 cups) 1-1/2 teaspoons 1-1/2 teaspoons	3 quarts 3 pounds (1-3/4 quarts) 1 tablespoon 1 tablespoon	1-1/2 gallons 6 pounds (3-1/2 quarts) 1 ounce (2 table- spoons) 1 ounce (2 tablespoons)	1. To boiling water add rice, salt, and fat or oil. Stir and cover. 2. Cook over low heat for about 15 minutes. 3. Remove from heat and let stand covered for 5 to 10 minutes.
II. <u>Steamer method</u> All ingredients as in method I.	1. Follow step 1, method I. 2. Steam at 5 pounds pressure for about 25 minutes. 3. Follow step 3, method I.
III. <u>Double boiler method</u> Boiling water----- Other ingredients as in Method I.	1-1/2 quarts	3 quarts	1-1/2 gallons	1. Follow step 1, method I. 2. Cook over boiling water for about 35 minutes.
IV. <u>Oven method</u> Boiling water----- Other ingredients as in method I.	2 quarts	1 gallon	2 gallons	1. Follow step 1, method I. 2. Cook in covered pan in oven at 350° F. (moderate) for about 35 minutes. 3. Follow step 3, method I.

POINTERS ON SANDWICH MAKING

Make sandwiches on the day they are to be served, unless they are to be frozen. Refrigerate until serving time.

Prepare fillings just before using. If they must be held for even a short time, keep them in a refrigerator.

If lettuce is to be used, have it washed, drained, and crisped.

Spreading the bread with butter or margarine not only improves the flavor of many sandwiches but also helps to keep moist fillings from soaking into the bread. Allow about 1 pound (2 cups) of butter or margarine for 100 sandwiches. Soften it at room temperature and then cream it, by hand or in mixer, until of good spreading consistency.

Use a wood-topped table or a cutting board when preparing sandwiches. The following equipment and materials will also be needed:-

Spoon or scoop for portioning filling mixtures. For easy and accurate portion control use a scoop.

Spreading knife or spatula, preferably a short spatula with blade 1-1/2 inches wide and long enough to reach across a slice of bread.

Sharp long-bladed knife for cutting sandwiches.

Waxed paper, damp towels, and pans for storage.

TO PREPARE SANDWICHES

1. Arrange ingredients within easy reach. Keeping the bread supply at the left is most convenient for a right-handed worker. If containers are tipped toward the worker, fillings will be more readily accessible.
2. Place bread slices in rows, preferably 4 rows of 10 slices each (20 sandwiches).
3. Spread all the slices of bread with softened butter or margarine, if used.
4. Portion filling on alternate rows of bread.
5. Spread soft filling evenly, taking care to bring it to the edges of the bread. Arrange slices of meat, cheese, or other sliced food so that bread is well covered.
6. If lettuce is used, arrange it on the filling.
7. Place remaining slices of bread on the filled slices.
8. Stack several sandwiches together; cut with a sharp knife.
9. Place cut sandwiches in storage pans that have been lined with damp towels covered with waxed paper.
10. Cover sandwiches completely with waxed paper and damp towels.
11. Store sandwiches in refrigerator until serving time.

(OVER)

FREEZING SANDWICHES

SANDWICHES

POINTERS	PROCEDURE
<p>Most kinds of sandwiches can be frozen satisfactorily.</p> <p>For safety, freeze only freshly prepared sandwiches.</p> <p>Do not use the following ingredients in sandwiches that are to be frozen--</p> <p>Raw vegetables such as lettuce, celery, tomatoes, and watercress. They lose color, flavor, and crispness when frozen.</p> <p>Hard-cooked eggs. The whites become tough.</p> <p>Fruit jellies. They soak into the bread.</p> <p>Salad dressing or mayonnaise for spreading the bread. They separate and soak into the bread.</p>	<p><u>Packaging.</u> Wrap each sandwich separately in a double thickness of heavy waxed paper or in moisture-vapor-resistant material. Fold wrapping material tightly. Seal.</p> <p>Small open-face sandwiches may be packed unwrapped in layers in freezer containers, with two sheets of waxed paper between layers.</p> <p><u>Freezing and storing.</u> Freeze sandwiches, immediately after wrapping, at 0°F. or below. Store at the same temperature. The storage life of frozen sandwiches wrapped in heavy waxed paper is one week; in moisture-vapor-resistant material, 2 to 3 weeks.</p> <p><u>Thawing.</u> Thaw frozen sandwiches at room temperature for about 2 hours. Once they have thawed keep them refrigerated as they spoil quickly after they have warmed up to temperatures above 45° F.</p>

DRIED FRUIT-PEANUT BUTTER SANDWICH FILLING Portion, 1/4 cup SANDWICH FILLINGS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked prunes, ¹ pitted. Apples, unpeeled - Raisins -----	12 ounces (1-1/2 cups) 6 ounces (1-1/2 cups) 8 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups) 12 ounces (3 cups) 1 pound (3 cups)	3 pounds (1-1/2 quarts) 1 pound 10 ounces (1-1/2 quarts) 2 pounds (1-1/2 quarts)	1. Chop or grind prunes, apples, and raisins.
Peanut butter----- Lemon juice----- Salt ----- Mayonnaise (p. 133)	1 pound 8 ounces (2-1/2 cups) 1/2 cup 1/4 cup 1 tablespoon 3 ounces (1/3 cup)	2 pounds 14 ounces (1-1/4 quarts) 1/2 cup 1 ounce (2 tablespoons) 6 ounces (2/3 cup)	5 pounds 12 ounces 2-1/2 quarts) 1 cup 2 ounces (1/4 cup) 11 ounces 1-1/3 cups)	2. Combine peanut butter, lemon juice, salt, and mayonnaise with the fruit mixture. Blend well. 3. Portion with a No. 16 scoop (1/4 cup).

¹ Dates or drained cooked dried apricots or peaches may be used in place of prunes.

VARIATION

DRIED FRUIT-NUT SANDWICH FILLING

Use chopped peanuts or other nuts in place of peanut butter--
 13 ounces (2-1/2 cups) for 25 portions
 1 pound 11 ounces (1-1/4 quarts) for 50 portions
 3 pounds 5 ounces (2-1/2 quarts) for 100 portions

EGG-CHEESE SALAD SANDWICH FILLING

Portion, 2-2/3 tablespoons

SANDWICH FILLINGS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs, hard-cooked----- Cheese -----	10 12 ounces	20 1 pound 8 ounces	40 3 pounds	1. Grind eggs and cheese together.
Cooked salad dressing. Paprika----- Salt ----- Sweet pickle liquid - Lemon juice-----	3 tablespoons 1/8 teaspoon 1-1/2 teaspoons 1/3 cup 2 tablespoons	1/3 cup 1/4 teaspoon 1 tablespoon 2/3 cup 1/4 cup	2/3 cup 1/2 teaspoon 2 tablespoons 1-1/3 cups 1/2 cup	2. Add salad dressing, paprika, salt, pickle liquid, and lemon juice. Blend well. 3. Portion with a No. 24 scoop (2-2/3 tablespoons).

EGG SALAD SANDWICH FILLING

Portion, 1/4 cup

SANDWICH FILLINGS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs, hard-cooked, finely chopped. Celery, chopped -- Sweet pickle, chopped. Mayonnaise (p.133) Salt - - - - - Onion, grated - - - - Prepared mustard Pickle liquid - - - - -	16 8 ounces (2 cups) 5 ounces (1 cup) 4 ounces (1/2 cup) 1-1/2 teaspoons 1 teaspoon 1/2 teaspoon 2 teaspoons	32 1 pound (1 quart) 10 ounces (2 cups) 8 ounces (1 cup) 1-1/3 tablespoons 2 teaspoons 1 teaspoon 1-1/3 tablespoons	64 2 pounds (2 quarts) 1 pound 4 ounces (1 quart) 1 pound (2 cups) 3 tablespoons 1-1/3 tablespoons 2 teaspoons 3 tablespoons	1. Combine all ingredients and mix thoroughly. 2. Portion with a No. 16 scoop (1/4 cup).

VARIATION

EGG SALAD. Use coarsely chopped eggs. Serve the mixture in lettuce cups.

HAM AND PICKLE SANDWICH FILLING Portion, 2-1/5 tablespoons SANDWICH FILLINGS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked ham, chopped. Sweet pickle, chopped.	1 pound (3 cups) 4 ounces (3/4 cup)	2 pounds (1-1/2 quarts) 8 ounces (1-1/2 cups)	4 pounds (3-1/4 quarts) 1 pound (3 cups)	1. Mix ham and pickle to- gether.
Mayonnaise (p. 133) Pickle liquid ----- Prepared mustard	8 ounces (1 cup) 1/4 cup 2 tablespoons	1 pound (2 cups) 1/2 cup 2-1/4 ounces (1/4 cup)	2 pounds (1 quart) 1 cup 4-1/2 ounces (1/2 cup)	2. Blend together the mayon- naise, pickle liquid, and mustard. Combine with ham and pickle. 3. Portion with a No. 30 scoop (2-1/5 tablespoons).

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Bacon -----	1 pound	2 pounds	4 pounds	1. Cut bacon into 1-inch pieces and fry until crisp. Drain.
Peanut butter----- Mayonnaise (p. 133)	1 pound 12 ounces (3 cups) 8 ounces (1 cup)	3 pounds 8 ounces (1-1/2 quarts) 1 pound (2 cups)	7 pounds (3 quarts) 2 pounds (1 quart)	2. Combine bacon, peanut butter, and mayonnaise. 3. Portion with a No. 30 scoop (2-1/5 tablespoons).

VARIATION

PEANUT BUTTER AND PICKLE SANDWICH FILLING

Use drained, chopped sweet or dill pickle in place of bacon--
 12 ounces for 25 portions
 1 pound 8 ounces for 50 portions
 3 pounds for 100 portions

INGREDIENTS	(3-1/4 CUPS)	(1 QUART 2-1/2 CUPS)	(3-1/4 QUARTS)	DIRECTIONS
Cooked turkey, chopped.	15 ounces (3 cups)	1 pound 14 ounces (1-1/2 quarts)	3 pounds 12 ounces (3 quarts)	1. Blend all ingredients.
Almonds, ¹ toasted, chopped.	2-1/2 ounces (1/2 cup)	5 ounces (1 cup)	10 ounces (2 cups)	2. Chill for several hours.
Onion, finely chopped.	2 teaspoons	1-1/2 tablespoons	1 ounce (3 tablespoons)	
Mayonnaise (p. 133)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2- 1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	
Curry powder ----	1/2 teaspoon	3/4 teaspoon	1-1/2 teaspoons	
Salt -----	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons	

¹ Peanuts or other nuts may be used in place of almonds.

VARIATION

CHICKEN SPREAD. Use chopped cooked chicken in place of turkey.

BAKED CUSTARD

Portion, piece about 2-3/4 by 3 inches or 1/2 cup

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs ----- Sugar ----- Salt -----	1-1/4 quarts (25) 1 pound 2 ounces (2- 1/4 cups) 2 teaspoons	2-1/2 quarts (50) 2 pounds 4 ounces (4-1/2 cups) 1-1/3 tablespoons	1-1/4 gallons (100) 4 pounds 8 ounces (2-1/4 quarts) 2-2/3 tablespoons	1. Beat eggs, sugar, and salt together to blend.
Milk, hot ----- Vanilla ----- Nutmeg (optional) -	2-1/4 quarts 1 tablespoon 3/4 teaspoon	1 gallon 2 cups 2 tablespoons 1-1/2 teaspoons	2-1/4 gallons 1/4 cup 1 tablespoon	2. Stir in milk and vanilla; strain. 3. Pour mixture into baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 8 pounds or 1 gallon per pan; or pour into indi- vidual custard cups. Sprinkle with nutmeg if desired. 4. Set pans or cups in pans of hot water and bake at 325° F. (slow) for about 30 minutes or until custard is set.

BAKED RICE CUSTARD

Portion, 1/2 cup

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Eggs ----- Sugar ----- Salt ----- Cinnamon -----	2-1/2 cups (12) 8 ounces (1 cup) 3/4 teaspoon 1 teaspoon	1-1/4 quarts (25) 1 pound 2 ounces (2- 1/4 cups) 1-1/2 teaspoons 2 teaspoons	2-1/2 quarts (50) 2 pounds 4 ounces (4- 1/2 cups) 1 tablespoon 1-1/3 tablespoons	1. Beat eggs. 2. Add sugar, salt, and cinnamon. Blend.
Milk, hot ----- Vanilla ----- Cooked rice (p. 146) Raisins -----	1 quart 3-1/2 cups 1-1/2 teaspoons 12 ounces (2 cups) 5 ounces (1 cup)	3-3/4 quarts 1 tablespoon 1 pound 8 ounces (1 quart) 10 ounces (2 cups)	1 gallon 3-1/2 quarts 2 tablespoons 3 pounds (2 quarts) 1 pound 4 ounces (1 quart)	3. Stir hot milk into the egg mixture. 4. Combine with rice, raisins, and vanilla. 5. Pour mixture into baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 quarts per pan. Set in pans of hot water. 6. Bake at 350° F. (moder- ate) for about 35 minutes or until custard is set.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked pumpkin, mashed. Milk, hot -----	2 pounds 8 ounces (1 quart 1/2 cup) 1 quart 1/2 cup	5 pounds (2-1/4 quarts) 2-1/4 quarts	10 pounds (1 gallon 2-1/4 cups) 1 gallon 2 cups	1. Heat pumpkin in the milk.
Eggs ----- Sugar-----	1-3/4 cups (9) 12 ounces (1-1/2 cups)	3-1/2 cups (18) 1 pound 8 ounces (3 cups)	1-3/4 quarts (36) 3 pounds (1-1/2 quarts)	2. Beat eggs. Blend in sugars, flour, salt, and the spices.
Brown sugar -----	10 ounces (1-1/3 cups, packed)	1 pound 4 ounces (2- 3/4 cups, packed)	2 pounds 8 ounces (1 quart 1-1/2 cups, packed)	3. Pour pumpkin mixture into the egg mixture and mix well.
All-purpose flour, sifted.	1-1/2 ounces (6 tablespoons)	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	4. Pour into baking pans (20-1/2 by 12-1/2 by 2- 1/2 inches), about 7 pounds 2 ounces or 3 quarts 1/2 cup per pan.
Salt -----	1-1/2 teaspoons	1 tablespoon	1 ounce (2 tablespoons)	5. Bake at 325° F. (slow) for 45 minutes or until custard is set.
Cinnamon -----	1-1/2 teaspoons	1 tablespoon	2 tablespoons	
Nutmeg -----	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	
Allspice -----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	

DESSERTS

SPICY BREAD PUDDING Portion, 1/2 cup (4-1/2 ounces)

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Milk, hot ----- Butter or margarine. Brown sugar ----	2 quarts 2 ounces (1/4 cup)	3-3/4 quarts 4 ounces (1/2 cup)	1 gallon 3-1/2 quarts 8 ounces (1 cup)	1. Combine milk, fat, brown sugar, vanilla, cinnamon, nutmeg, and salt.
Vanilla ----- Cinnamon ----- Nutmeg ----- Salt -----	14 ounces (2 cups, packed) 2 teaspoons 1-1/3 tablespoons 1-1/2 teaspoons 1 teaspoon	1 pound 12 ounces (1 quart, packed) 1-1/3 tablespoons 2-2/3 tablespoons 1 tablespoon 2 teaspoons	3 pounds 8 ounces (2 quarts, packed) 2-2/3 tablespoons 1 ounce (1/3 cup) 2 tablespoons 1-1/3 tablespoons	
Egg yolks -----	2/3 cup (8)	1-1/3 cups (16)	2-2/3 cups (32)	2. Beat egg yolks slightly. 3. Slowly pour in the milk mixture, stirring constantly.
Bread, cubed ---- Raisins ----- Almonds, chopped	2-1/2 quarts 5 ounces (1 cup) 8 ounces (2 cups)	1-1/4 gallons 10 ounces (2 cups) 1 pound (1 quart)	2-1/2 gallons 1 pound 4 ounces (1 quart) 2 pounds (2 quarts)	4. Stir in the bread, raisins, and half of the almonds.
Egg whites -----	1 cup (8)	2 cups (16)	1 quart (32)	5. Beat egg whites until stiff and carefully mix them into the pudding. 6. Pour the mixture into greased baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 7 pounds or 3 quarts per pan. 7. Top with remaining almonds, about 4 ounces or 1 cup per pan. 8. Set pans in hot water and bake at 350° F. (moderate) for about 45 minutes.

CORNSTARCH PUDDING Portion, 1/2 cup DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cornstarch ----- Sugar----- Salt ----- Water -----	5-1/4 ounces (1 cup 2-1/2 tablespoons) 10 ounces (1-1/4 cups) 3/4 teaspoon 1 cup	10-1/2 ounces (2-1/3 cups) 1 pound 4 ounces (2-1/2 cups) 1-1/2 teaspoons 2 cups	1 pound 5 ounces (1 quart 2/3 cup) 2 pounds 8 ounces (1-1/4 quarts) 1 tablespoon 1 quart	1. Blend cornstarch, sugar, and salt with the water.
Milk, hot -----	3 quarts	1-1/2 gallons	3 gallons	2. Add cornstarch mixture to hot milk and cook over boiling water until thick- ened, stirring constantly. 3. Cover and continue cook- ing for 25 minutes, stir- ring occasionally. Remove from heat.
Eggs ----- Vanilla -----	3/4 cup (4) 1-1/3 tablespoons	1-1/3 cups (7) 1-1/2 ounces (2-2/3 tablespoons)	3 cups (14) 3 ounces (1/3 cup)	4. Beat eggs slightly and beat in about 1 quart of the hot mixture. Blend slowly into the remaining hot mixture. 5. Cook over boiling water about 5 minutes, stirring constantly. Remove from heat. 6. Blend in the vanilla. 7. Cool quickly, stirring occasionally.

VARIATIONS

1. BANANA PUDDING

Add sliced bananas to pudding--
8 ounces (1-1/2 cups) for 25 portions
1 pound (3 cups) for 50 portions
2 pounds (1-1/2 quarts) for 100 portions

2. CHOCOLATE PUDDING

Add melted chocolate to pudding while still warm and mix well--
3 ounces for 25 portions
6 ounces for 50 portions
12 ounces for 100 portions

(OVER)

CORNSTARCH PUDDING--Continued

3. COCONUT PUDDING

Add shredded coconut to pudding--
5 ounces (1-2/3 cups) for 25 portions
10 ounces (3-1/4 cups) for 50 portions
1 pound 4 ounces (1 quart 2-1/2 cups) for
100 portions

4. TAPIOCA PUDDING

Use quick-cooking tapioca in place of cornstarch--
8 ounces (1-1/3 cups) for 25 portions
1 pound (2-2/3 cups) for 50 portions
2 pounds (1 quart 1-1/3 cups) for 100 portions

BAKED APPLES

Portion, 1 apple

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Apples (cooking), about 5 ounces each. Sugar ----- Water ----- Food color, red (optional). Lemon juice -----	25 1 pound (2 cups) 1 cup 1/4 teaspoon 2 tablespoons	50 2 pounds (1 quart) 2 cups 1/2 teaspoon 1/4 cup	100 4 pounds (2 quarts) 1 quart 1 teaspoon 1/2 cup	<ol style="list-style-type: none"> 1. Wash and core apples. Remove about 1-1/2 inches of peel from the top. Place apples in baking pans. 2. Boil sugar and water, and food color if used, until sugar is dissolved. Add lemon juice. 3. Pour hot sirup over the apples and cover the pans. 4. Bake at 400° F. (hot) for 15 minutes. Uncover pans, baste apples with the sirup, and continue baking for 45 minutes or until apples are tender. 5. Baste with sirup to glaze the apples.

APPLE CRISP

Portion, 1/3 cup

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Apples, peeled and sliced.	4 pounds 2 ounces (3-3/4 quarts)	8 pounds (1 gallon 3-1/4 quarts)	16 pounds (3 gallons 2-1/2 quarts)	1. Arrange apples in greased baking pans (16 by 12 by 3 inches.)
Lemon juice -----	1 tablespoon	3 tablespoons	1/3 cup	2. Blend lemon juice and water; pour over apples.
Water -----	1/2 cup	1 cup	2 cups	
Brown sugar -----	1 pound 8 ounces (3-1/2 cups, packed)	3 pounds (1-3/4 quarts, packed)	6 pounds (3 quarts 1-3/4 cups, packed)	3. Combine sugar, dry milk, flour, oats, cinnamon, and salt.
Nonfat dry milk --	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)	4. Work in the fat to form a crumbly mixture.
All-purpose flour, sifted.	6 ounces 1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	5. Top apples with the mixture and pat down firmly.
Rolled oats -----	3 ounces (3/4 cup)	6 ounces (1-1/2 cups)	12 ounces (3 cups)	6. Bake at 350° F. (moderate) for 30 to 40 minutes or until apples are tender.
Cinnamon -----	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons	
Salt -----	1/2 teaspoon	1 teaspoon	2 teaspoons	
Butter or margarine.	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	

VARIATIONS

1. CHEESE-APPLE CRISP

Mix grated cheese with the topping ingredients--

12 ounces (3 cups) for 25 portions

1 pound 8 ounces (1-1/2 quarts) for 50 portions

3 pounds (3 quarts) for 100 portions

Reduce butter or margarine to--

8 ounces (1 cup) for 25 portions

1 pound (2 cups) for 50 portions

2 pounds (1 quart) for 100 portions

2. PEAR-APPLE CRISP

Reduce sliced apples to--

1 pound 6 ounces (1-1/4 quarts) for 25 portions

2 pounds 12 ounces (2-1/2 quarts) for 50 portions

5 pounds 8 ounces (1-1/4 gallons) for 100 portions

Add sliced pears--

3 pounds 9 ounces (2 quarts 1-1/2 cups) for 25 portions

7 pounds 2 ounces (1 gallon 3 cups) for 50 portions

14 pounds 4 ounces (2 gallons 1-1/2 quarts) for 100 portions

APPLE SCALLOP Portion, 1/2 cup (4 ounces) DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Apples(tart), peeled and sliced.	3 pounds 6 ounces (3 quarts)	6 pounds 12 ounces (1-1/2 gallons)	13 pounds 8 ounces (3 gallons 1 cup)	1. Arrange apple slices in greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 portions.
Molasses ¹ ----- Corn sirup (dark) Lemon juice -----	3-1/2 ounces (1/3 cup) 4 ounces (1/3 cup) 2-1/2 tablespoons	7 ounces (2/3 cup) 8 ounces (2/3 cup) 1/3 cup	14 ounces (1-1/3 cups) 1 pound (1-1/4 cups) 2/3 cup	2. Combine molasses, corn sirup, and lemon juice. 3. Pour mixture over apples, about 3/4 cup per pan.
Butter or margarine, melted. Sugar----- All-purpose flour, sifted. Salt ----- Cinnamon ----- Breadcrumbs, dry	8 ounces (1 cup) 10 ounces (1-1/4 cups) 5 ounces (1-1/4 cups) 3/4 teaspoon 2-1/2 teaspoons 5 ounces (1-1/4 cups)	1 pound (2 cups) 1 pound 4 ounces (2-1/2 cups) 10 ounces (2-1/2 cups) 1-1/2 teaspoons 1-2/3 tablespoons 10 ounces (2-1/2 cups)	2 pounds (1 quart) 2 pounds 8 ounces (1-1/4 quarts) 1 pound 4 ounces (1-1/4 quarts) 1 tablespoon 3 tablespoons 1 pound 4 ounces (1-1/4 quarts)	4. Mix the fat, sugar, flour, salt, cinnamon, and breadcrumbs. 5. Top apples with the crumb mixture, about 1 pound 12 ounces or 1-1/4 quarts per pan. 6. Bake covered at 350° F. (moderate) for 40 minutes. Remove cover and bake 10 minutes longer or until brown.

¹ Brown sugar or honey may be used in place of molasses.

VARIATION

PEAR SCALLOP

Use diced winter pears in place of apples--

- 3 pounds 6 ounces (2-1/2 quarts) for 25 portions
- 6 pounds 12 ounces (1-1/4 gallons) for 50 portions
- 13 pounds 8 ounces (2-1/2 gallons) for 100 portions

APPLE SOUFFLE

Portion, 1/2 cup (3 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine.	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)	1. Melt the fat, stir in the flour, and add milk and apple puree or sauce.
All-purpose flour, sifted.	2 ounces (1/2 cup)	4 ounces (1 cup)	8 ounces (2 cups)	2. Cook over low heat, stirring constantly, until thickened. Cool.
Milk -----	3/4 cup	1-1/2 cups	3 cups	
Apple puree or sauce.	2 pounds 8 ounces (4-1/2 cups)	4 pounds 12 ounces (2-1/4 quarts)	9 pounds 12 ounces (4-1/2 quarts)	
Egg yolks -----	1 cup (12)	2 cups (24)	1 quart (48)	3. Beat egg yolks and blend into apple mixture.
Breadcrumbs, soft	1-1/2 ounces (1-1/2 cups)	3 ounces (3 cups)	5 ounces (1-1/4 quarts)	4. Add breadcrumbs, sugar, salt, cinnamon, and lemon juice.
Sugar -----	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)	
Salt -----	1-1/2 teaspoons	1 tablespoon	2 tablespoons	
Cinnamon -----	1/2 teaspoon	1 teaspoon	2 teaspoons	
Lemon juice -----	3 tablespoons	1/3 cup	2/3 cup	
Egg whites -----	1-1/2 cups (12)	3 cups (24)	1-1/2 quarts (48)	5. Beat egg whites until stiff but not dry and fold into the mixture.
				6. Pour into greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 servings. Set in pans of hot water.
				7. Bake at 300° F. (slow) for 1 hour. Serve with the sauce below.
<u>Sauce</u>				
Sugar -----	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	1. Mix sugar and corn - starch.
Cornstarch -----	1 ounce (3 table - spoons)	2 ounces (6 table - spoons)	4 ounces (3/4 cup)	2. Add to apple juice and cook, stirring constantly, until thickened.
Apple juice, hot --	1 quart	2 quarts	1 gallon	

APPLE SWIRLS

Portion, 1 swirl (2-3/4 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine.	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	1. Cream the fat with the brown sugar and sirup.
Brown sugar -----	3-1/2 ounces (1/2 cup, packed)	7 ounces (1 cup, packed)	14 ounces (2 cups, packed)	2. Spread mixture evenly in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 9 ounces per pan.
Corn sirup -----	2 tablespoons	3 ounces (1/4 cup)	6 ounces (1/2 cup)	
Apples, peeled and chopped.	1 pound (3-1/4 cups)	2 pounds (1 quart 2-1/2 cups)	4 pounds (3-1/4 quarts)	3. Cover sugar mixture with chopped apples.
All-purpose flour, sifted.	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)	4. Sift together the flour, baking powder, salt, and brown sugar.
Baking powder ---	2 tablespoons	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	5. Cut or rub in shortening until mixture is of consistency of coarse cornmeal.
Salt -----	1-1/2 teaspoons	1 tablespoon	1 ounce (2 tablespoons)	6. Beat eggs and combine with milk.
Brown sugar -----	3-1/2 ounces (1/2 cup, packed)	7 ounces (1 cup, packed)	14 ounces (2 cups, packed)	7. Add the flour mixture.
Shortening -----	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	8. Mix just enough to moisten dry ingredients.
Eggs -----	1/3 cup (2)	3/4 cup (4)	1-1/2 cups (8)	9. Place dough on floured board and knead lightly for 1 minute.
Milk-----	1 cup	2 cups	1 quart	10. Divide dough into 1-pound 2-ounce balls. Roll each to a rectangle 18 by 6 inches, 1/2 inch thick.

(OVER)

APPLE SWIRLS--Continued

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Granulated sugar Cinnamon ----- Nutmeg ----- Apples, peeled and chopped.	4 ounces (1/2 cup) 1 teaspoon 1/2 teaspoon 5 ounces (1 cup)	8 ounces (1 cup) 2 teaspoons 1 teaspoon 12 ounces (2-1/2 cups)	1 pound (2 cups) 1-1/3 tablespoons 2 teaspoons 1 pound 8 ounces (1-1/4 quarts)	10. Mix sugar, spices, and chopped apples. 11. Sprinkle mixture over dough, 5 ounces or 1/2 cup for each roll. 12. Roll as for jelly roll. Cut in 1-1/2-inch slices. Place cut side down on the pans. 13. Bake at 425° F. (hot) for 25 minutes. 14. Serve with lemon sauce (p. 209).

APPLE-CRANBERRY CRUNCH Portion, piece 2-1/2 by 2-3/4 inches (3 ounces) DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar ----- Water ----- Cranberries ----- Apples, unpeeled, chopped.	1 pound (2 cups) 2 cups 1 pound (1 quart) 1 pound 12 ounces (4-1/2 cups)	2 pounds (1 quart) 1 quart 2 pounds (2 quarts) 3 pounds 8 ounces (2-1/4 quarts)	4 pounds (2 quarts) 2 quarts 4 pounds (1 gallon) 7 pounds (4-1/2 quarts)	1. Boil sugar and water for 5 minutes. 2. Add cranberries and boil 5 minutes longer. Cool. 3. Stir apples into cranberry sauce. 4. Place in greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 portions.
Rolled oats (uncooked). All-purpose flour, sifted. Brown sugar ----- Salt ----- Butter or margarine, melted. Nut meats, chopped.	8 ounces (2 cups) 3 ounces (3/4 cup) 9 ounces (1-1/4 cups, packed) 1-1/2 teaspoons 6 ounces (3/4 cup) 5 ounces (1 cup)	1 pound (1 quart) 6 ounces (1-1/2 cups) 1 pound 3 ounces (2-1/2 cups, packed) 1 tablespoon 12 ounces (1-1/2 cups) 10 ounces (2 cups)	2 pounds (2 quarts) 12 ounces (3 cups) 2 pounds 4 ounces (1-1/4 quarts, packed) 1 ounce (2 table- spoons) 1 pound 8 ounces (3 cups) 1 pound 4 ounces (1 quart)	5. Combine rolled oats, flour, brown sugar, and salt. 6. Add the melted fat, mixing until crumbly. 7. Sprinkle over apple-cranberry mixture. 8. Top with nut meats. 9. Bake at 350° F. (moderate) for 1 hour.

DESSERTS

BLUEBERRY ROLL Portion, 1-inch slice (4 ounces)

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Fresh blueberries	1-1/2 quarts	3 quarts	1-1/2 gallons	1. Combine blueberries, sugar, cornstarch, lemon juice, and fat.
Sugar -----	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	2. Cook until thickened, stirring occasionally. Cool.
Cornstarch -----	1-1/2 ounces (1/3 cup)	3 ounces (2/3 cup)	6 ounces (1-1/3 cups)	
Lemon juice -----	1-1/2 teaspoons	1 tablespoon	2 tablespoons	
Butter or margarine.	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	
Cake flour, sifted	14 ounces (1 quart)	1 pound 12 ounces (2 quarts)	3 pounds 8 ounces (1 gallon)	3. Sift flour and baking powder together 3 times.
Baking powder ---	1 tablespoon	1 ounce (2-1/2 tablespoons)	2 ounces (1/3 cup)	4. Beat eggs until very thick and light (in mixer, about 1 minute at medium speed).
Eggs -----	2-1/4 cups (11)	4-1/2 cups (22)	2-1/4 quarts (45)	5. Add sugar gradually, then the lemon juice.
Sugar -----	1 pound 14 ounces (3-3/4 cups)	3 pounds 12 ounces (1 quart 3-1/2 cups)	7 pounds 8 ounces (3-3/4 quarts)	6. Blend in flour slowly.
Lemon juice -----	2-1/2 tablespoons	1/3 cup	1/2 cup	7. Add hot milk and mix until batter is smooth.
Milk, hot -----	1-1/2 cups	3 cups	1-1/2 quarts	8. Turn into greased jelly roll pans (15 by 10 inches) lined with waxed paper, about 1 pound 9 ounces or 1 quart of batter per pan.
				9. Bake at 350° F. (moderate) for about 13 minutes.
				10. Take cakes from pans and strip off paper. Spread with the blueberry mixture, about 1 pound 3-3/4 ounces or 2 cups per cake.
				11. Roll immediately as for jelly roll. Wrap each cake in a towel or waxed paper which has been dusted with confectioner's sugar. Cool.

VARIATIONS

1. FRESH BLACKBERRY ROLL. Use blackberries in place of blueberries.
2. FRESH PEACH ROLL. Use chopped peeled fresh peaches in place of blueberries.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar ----- All-purpose flour, sifted. Cinnamon ¹ ----- Cherry liquid, hot	1 pound 8 ounces (3 cups) 3 ounces (3/4 cup) 1-1/2 teaspoons 1 quart	3 pounds (1-1/2 quarts) 6 ounces (1-1/2 cups) 1 tablespoon 2 quarts	6 pounds (3 quarts) 12 ounces (3 cups) 2 tablespoons 1 gallon	1. Mix together the sugar, flour, and cinnamon and stir into the cherry liquid. 2. Cook until thickened, stirring constantly.
Canned cherries, drained.	4 pounds 11 ounces (3 quarts 1/2 cup)	9 pounds 6 ounces (1 gallon 2-1/4 quarts)	18 pounds 12 ounces (3 gallons 2 cups)	3. Add cherries to the sauce. 4. Pour into baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 8 pounds or 3-1/2 quarts per pan.
Drop biscuit dough (p. 136). or Pastry (p. 206) ---	25-portion recipe 1/2 recipe for 5 single crusts	50-portion recipe Recipe for 5 single crusts	100-portion recipe Recipe for 10 single crusts	5. Top with drop biscuits or cover with pastry. 6. Bake at 375° F. (mod- erate) for about 35 minutes.

¹ Lemon juice may be used in place of cinnamon.

VARIATIONS

BLUEBERRY, PEACH, OR PLUM COBBLER. Use canned blueberries, sliced peaches, or prune plums in place of cherries.

CRANBERRY BETTY Portion, piece 2-1/2 by 2-3/4 inches (5 ounces) **DESSERTS**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, coarsely ground. Sugar ----- Cinnamon ----- Water ----- Orange juice -----	2 pounds 8 ounces (2 quarts) 2 pounds (1 quart) 2 teaspoons 1 cup 2 cups	5 pounds (1 gallon) 4 pounds (2 quarts) 1-1/3 tablespoons 2 cups 1 quart	10 pounds (2 gallons) 8 pounds (1 gallon) 3 tablespoons 1 quart 2 quarts	1. Combine cranberries, sugar, and cinnamon. Let stand about 30 min- utes. 2. Add water and orange juice.
Butter or marga- rine, melted. Breadcrumbs, soft	10 ounces (1-1/4 cups) 1 gallon	1 pound 4 ounces (2-1/2 cups) 2 gallons	2 pounds 8 ounces (1-1/4 quarts) 4 gallons	3. Combine the fat and breadcrumbs. 4. Place half the cranberry mixture in baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/4 quarts per pan. Spread with half the breadcrumbs, about 12 ounces or 1 quart 1-1/2 cups per pan. Add remaining cranberry mixture and top with re- maining crumbs. 5. Cover and bake at 375° F. (moderate) for 30 min- utes. Uncover and con- tinue baking until crumbs are brown, about 15 minutes.

VARIATIONS

1. APPLE BETTY

Use diced apples in place of cranberries--

2 pounds (2 quarts) for 25 portions
4 pounds (1 gallon) for 50 portions
8 pounds (2 gallons) for 100 portions

2. PEAR BETTY

Use diced winter pears in place of cranberries--

2 pounds 12 ounces (2 quarts) for 25 portions
5 pounds 8 ounces (1 gallon) for 50 portions
11 pounds (2 gallons) for 100 portions

CRANBERRY UPSIDE-DOWN CAKE Portion, piece 2-1/2 by 2-3/4 by 2-1/2 inches (3 ounces) DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries, finely ground. Sugar----- Orange juice -----	1 pound 14 ounces (1-1/2 quarts) 1 pound 8 ounces (3 cups) 1 cup	3 pounds 12 ounces (3 quarts) 3 pounds (1-1/2 quarts) 2 cups	7 pounds 8 ounces (1-1/2 gallons) 6 pounds (3 quarts) 1 quart	1. Combine cranberries, sugar, and orange juice. 2. Bring to boiling and simmer for 7 minutes. 3. Pour into greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 3 pounds or 1-1/2 quarts per pan.
Cake flour, sifted- Baking powder----	8 ounces (2-1/4 cups) 2-1/2 teaspoons	1 pound 2 ounces (1-1/4 quarts) 1-2/3 tablespoons	2 pounds 4 ounces (2-1/2 quarts) 1-1/2 ounces (1/4 cup)	4. Sift flour and baking powder together three times.
Eggs ----- Sugar----- Lemon juice-----	1-1/3 cups (7) 1 pound 4 ounces (2-1/2 cups) 1-1/3 tablespoons	2-2/3 cups (13) 2 pounds 8 ounces (1-1/4 quarts) 3 tablespoons	1 quart 1-1/2 cups (26) 5 pounds (2-1/2 quarts) 1/3 cup	5. Beat eggs until very thick and light (about 10 minutes by hand or 5 minutes at medium speed in mixer). 6. Add sugar gradually, beating until well blended. 7. Add lemon juice. 8. Fold in the flour-baking powder mixture gradu- ally.
Milk, hot -----	1 cup	2 cups	1 quart	9. Add milk and mix quickly until batter is smooth. 10. Pour batter over cran- berry mixture, about 2 quarts per pan. 11. Bake at 350° F. (moderate) for 50 min- utes.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cranberries----- Water -----	2 pounds (2 quarts) 2-1/4 cups	4 pounds (1 gallon) 4-1/2 cups	8 pounds (2 gallons) 2-1/4 quarts	1. Cook cranberries in water for 8 minutes. 2. Remove from heat and press through sieve.
Gelatin (unflavored) Water, cold----- Sugar-----	1 ounce (3 tablespoons) 3/4 cup 12 ounces (1-1/2 cups)	2 ounces (6 tablespoons) 1-1/2 cups 1 pound 8 ounces (3 cups)	4 ounces (3/4 cup) 3 cups 3 pounds (1-1/2 quarts)	3. Soften gelatin in cold water and add to the cranberries. 4. Add sugar and mix well. 5. Chill mixture until it begins to thicken.
Egg whites----- Sugar----- Lemon juice-----	1 cup (8) 6 ounces (3/4 cup) 2 tablespoons	2 cups (16) 12 ounces (1-1/2 cups) 1/4 cup	1 quart (32) 1 pound 8 ounces (3 cups) 1/2 cup	6. Beat egg whites until stiff but not dry. 7. Add sugar and beat well. 8. Fold in the thickened cranberry mixture and lemon juice. 9. Portion into individual molds with a No. 8 scoop (1/2 cup). Chill. 10. Serve with custard sauce (p. 208).

VARIATIONS

1. APRICOT WHIP

Use pureed cooked apricots in place of cranberries--
 2 pounds 6 ounces (1 quart) for 25 portions
 4 pounds 12 ounces (2 quarts) for 50 portions
 9 pounds 8 ounces (1 gallon) for 100 portions

2. PRUNE WHIP

Use finely chopped drained cooked prunes in place of cranberries--
 2 pounds (1 quart) for 25 portions
 4 pounds (2 quarts) for 50 portions
 8 pounds (1 gallon) for 100 portions

LEMON REFRIGERATOR DESSERT

Portion, piece 2-3/4 by 2-3/4 by 3/4 inch

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Graham cracker crumbs. Confectioner's sugar, sifted. Butter or margarine, melted.	1 pound (4-1/2 cups) 6 ounces (1-1/3 cups) 6 ounces (3/4 cup)	2 pounds (2-1/4 quarts) 12 ounces (2-3/4 cups) 12 ounces (1-1/2 cups)	4 pounds (1 gallon 2 cups) 1 pound 8 ounces (1 quart 1-1/2 cups) 1 pound 8 ounces (3 cups)	1. Blend the crumbs and confectioner's sugar with the fat. 2. Press into pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 1 pound 6 ounces or 1-1/4 quarts per pan. (Reserve remaining crumbs for topping.)
Gelatin (unflavored) Water, cold-----	3 tablespoons 2/3 cup	1-1/2 ounces (1/3 cup) 1-1/3 cups	3 ounces (2/3 cup) 2-2/3 cups	3. Soak gelatin in cold water.
Eggs ----- Egg yolks ----- Sugar ----- Milk -----	2/3 cup (3) 1/2 cup (6) 6 ounces (3/4 cup) 3/4 cup	1-1/4 cups (6) 1 cup (12) 12 ounces (1-1/2 cups) 1-1/2 cups	2-1/2 cups (12) 2 cups (24) 1 pound 8 ounces (3 cups) 3 cups	4. Beat eggs and egg yolks. 5. Combine with sugar and milk. Cook in a double boiler until thickened, stirring constantly. 6. Add gelatin to hot custard, stirring until it is dissolved. Cool.
Cottage cheese ---- Sweetened condensed milk. Lemon juice----- Lemon rind, grated. Vanilla -----	2 pounds 4 ounces (4-1/2 cups) 1-1/2 cups 1/2 cup 1 tablespoon 1-1/2 teaspoons	4 pounds 8 ounces (2-1/4 quarts) 3 cups 1 cup 2 tablespoons 1 tablespoon	9 pounds (1 gallon 2 cups) 1-1/2 quarts 2 cups 1-1/2 ounces (1/4 cup) 2 tablespoons 3 cups (24)	7. Beat cottage cheese, condensed milk, lemon juice and rind, and vanilla until well blended. 8. Add custard mixture.
Egg whites-----	3/4 cup (6)	1-1/2 cups (12)	3 cups (24)	9. Beat egg whites until stiff and fold into the cheese mixture. 10. Pour into the crumb-lined pans, about 5 pounds 9 ounces or 2-3/4 quarts per pan. Sprinkle remaining crumbs on top, about 5 ounces or 1 cup per pan. 11. Chill until set.

ORANGE CREAM SPONGE Portion, 1/2 cup (3 ounces) DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Gelatin (unflavored). Water, cold----- Water, hot-----	1-1/4 ounces (1/4 cup) 1/2 cup 1-1/4 cups	2-1/2 ounces (1/2 cup) 1 cup 2-1/2 cups	5 ounces (1 cup) 2 cups 1-1/4 quarts	1. Soak gelatin in cold water for 5 minutes. Dissolve in hot water.
Sugar ----- Salt -----	14 ounces (1-3/4 cups) 1/8 teaspoon	1 pound 12 ounces (3-1/2 cups) 1/4 teaspoon	3 pounds 8 ounces (1-3/4 quarts) 1/2 teaspoon	2. Add sugar and salt. Stir until dissolved.
Lemon juice ----- Orange juice ----- Orange rind, grated.	1/2 cup 2-1/4 cups 1 tablespoon	1 cup 4-1/2 cups 2 tablespoons	2 cups 2-1/4 quarts 1/4 cup	3. Stir in the fruit juices and orange rind. 4. Chill until mixture is slightly thick.
Evaporated milk, chilled.	2-1/4 cups	4-1/2 cups	2-1/4 quarts	5. Pour chilled evaporated milk into a chilled bowl and beat until stiff. 6. Add gelatin mixture gradually; continue beating until well blended. 7. Chill until firm. Garnish with orange sections.

BAKED PEACH HALVES

Portion, 1 peach half

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Fresh peaches-----	13	25	50	1. Cover peaches with boiling water and let stand for 1 or 2 minutes. 2. Remove skins, cut peaches into halves, and place in baking pans.
Butter or margarine. Brown sugar----- Lemon juice (optional).	4 ounces (1/2 cup) 7 ounces (1 cup, packed) 1 tablespoon	8 ounces (1 cup) 14 ounces (2 cups, packed) 2 tablespoons	1 pound (2 cups) 1 pound 12 ounces (1 quart, packed) 1 1/4 cup	3. Melt the fat and stir in the brown sugar. Add lemon juice if desired. 4. Spoon sugar mixture into each peach half. 5. Cover and bake at 350° F. (moderate) for about 30 minutes or until peaches are tender.

VARIATION

BAKED PEARS. Use winter pears, cut in halves, cored, and peeled, in place of peaches.

PEACH CAKE

Portion, piece 2-1/2 by 2-3/4 inches (2-1/2 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Sugar-----	12 ounces (1-1/2 cups) 1 pound 8 ounces (3 cups)	1 pound 8 ounces (3 cups) 3 pounds (1-1/2 quarts)	3 pounds (1-1/2 quarts) 6 pounds (3 quarts)	1. Cream the fat and sugar.
Eggs -----	1-1/4 cups (6)	2-1/2 cups (12)	1-1/4 quarts (24)	2. Add eggs gradually, beating well.
All-purpose flour, sifted. Baking powder---- Salt ----- Milk-----	1 pound 8 ounces (1-1/2 quarts) 2 tablespoons 3/4 teaspoon 1-1/2 cups	3 pounds (3 quarts) 1-1/2 ounces (1/4 cup) 1-1/2 teaspoons 3 cups	6 pounds (1-1/2 gallons) 3 ounces (1/2 cup) 1 tablespoon 1-1/2 quarts	3. Sift together the flour, baking powder, and salt. 4. Add alternately with milk to creamed mixture.
Canned peaches, drained and diced.	1 pound (2 cups)	2 pounds 3 ounces (1 quart)	4 pounds 6 ounces (2 quarts)	5. Stir peaches into the mixture. 6. Pour batter into greased pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 4-1/4 pounds or 3 quarts per pan. 7. Bake at 375° F. (moderate) for 50 minutes. 8. Serve with hot peach sauce (p. 210).

PEACH MERINGUE CAKE

Portion, piece 2-1/2 by 2-3/4 inches

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Canned sliced peaches (sirup packed), well drained.	2 pounds 12 ounces (1-1/4 quarts)	5 pounds 8 ounces (2-1/2 quarts)	11 pounds (1-1/4 gallons)	1. Combine peaches with lemon juice, sugar, and nutmeg.
Lemon juice-----	1/2 cup	1 cup	2 cups	2. Place in greased pans (16-1/2 by 10-1/2 by 2-1/2 inches), one pan for 25 portions.
Sugar-----	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	
Nutmeg-----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	
Butter or margarine.	5 ounces (2/3 cup)	10 ounces (1-1/3 cups)	1 pound 4 ounces (2-2/3 cups)	3. Cream the fat.
Sugar-----	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	4. Add sugar gradually and cream until light.
Egg yolks-----	1/2 cup (5)	3/4 cup (9)	1-2/3 cups (20)	5. Add egg yolks and lemon rind. Beat until fluffy.
Lemon rind, grated.	2-1/2 teaspoons	1-1/2 tablespoons	3 tablespoons	
All-purpose flour, sifted.	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)	6. Sift together the flour, baking powder, and salt.
Baking powder----	1-1/3 tablespoons	1 ounce (3 tablespoons)	2 ounces (1/3 cup)	7. Add alternately with milk to the creamed mixture.
Salt-----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	8. Beat only until combined.
Milk-----	1-1/3 cups	2-2/3 cups	1 quart 1-1/3 cups	9. Pour batter over mixture in baking pans.
				10. Bake at 350° F. (moderate) for 1 hour.
Egg whites-----	2/3 cup (5)	1-1/4 cups (10)	2-1/2 cups (20)	10. Beat egg whites until stiff but not dry.
Sugar-----	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	11. Gradually add sugar and salt, beating until well blended.
Salt-----	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon	12. Cover cake with the meringue, return to oven, and bake at 350° F. (moderate) for about 12 minutes or until meringue is firm and lightly browned.

PEACH CHIFFON Portion, slice 2 by 3-1/4 by 2 inches (about 3 ounces) **DESSERTS**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Gelatin (unflavored). Water, cold -----	2 tablespoons 1/3 cup	1-1/4 ounces (1/3 cup) 2/3 cup	2-1/2 ounces (2/3 cup) 1-1/3 cups	1. Soften gelatin in cold water. Place over boiling water and stir until dissolved. 2. Combine gelatin, peaches, lemon juice, sugar, and salt. Cool until slightly thickened.
Fresh peaches, sliced. ¹ Lemon juice ----- Sugar ----- Salt -----	2 pounds (1-1/4 quarts) 1/4 cup 12 ounces (1-1/2 cups) 1/2 teaspoon	4 pounds (2-1/2 quarts) 1/2 cup 1 pound 8 ounces (3 cups) 1 teaspoon	8 pounds (1-1/4 gallons) 1 cup 3 pounds (1-1/2 quarts) 2 teaspoons	3. Pour chilled evaporated milk into a chilled bowl and whip until it holds a peak. 4. Fold into the peach mixture.
Evaporated milk, chilled.	3 cups	1-1/2 quarts	3 quarts	5. Spread half the crumbs in pans (20-1/2 by 12-1/2 by 2-1/2 inches), one pan for 25 portions. 6. Pour peach mixture over crumbs, about 4 pounds 11 ounces or 1 gallon per pan. 7. Top with remaining crumbs. 8. Chill until firm.

¹ Canned sliced peaches may be used--

2 pounds (1 quart) for 25 portions
4 pounds (2 quarts) for 50 portions
8 pounds (1 gallon) for 100 portions

Reduce sugar by half.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Sugar -----	12 ounces (1-1/2 cups) 12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups) 1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts) 3 pounds (1-1/2 quarts)	1. Cream the fat and sugar (in mixer, at medium speed for 5 minutes).
Egg whites ----- Eggs -----	1/3 cup (3) 3/4 cup (4)	2/3 cup (5) 1-1/2 cups (8)	1-1/3 cups (10) 3 cups (14)	2. Add egg whites and whole eggs; continue beating for 2 minutes.
All-purpose flour, sifted. Baking powder --- Salt ----- Almond extract ---	12 ounces (3 cups) 1 tablespoon 3/4 teaspoon 3/4 teaspoon	1 pound 8 ounces (1-1/2 quarts) 2 tablespoons 1-1/2 teaspoons 1-1/2 teaspoons	3 pounds (3 quarts) 1-1/2 ounces (1/4 cup) 1 tablespoon 1 tablespoon	3. Sift together the flour, baking powder, and salt. 4. Combine with the creamed mixture. 5. Stir in the almond extract. 6. Pour the batter into greased baking pans (20 1/2 by 12-1/2 by 2-1/2 inches), about 2 pounds 12 ounces or 1-1/4 quarts per pan.
Fresh peaches, sliced. ¹ Sugar ----- Cinnamon -----	1 pound 10 ounces (1 quart) 4 ounces (1/2 cup) 2 teaspoons	3 pounds 4 ounces (2 quarts) 8 ounces (1 cup) 1-1/3 tablespoons	6 pounds 8 ounces (1 gallon) 1 pound (2 cups) 2-2/3 tablespoons	7. Arrange peach slices over batter, about 1 pound 10 ounces or 1 quart per pan. 8. Mix sugar and cinnamon together and sprinkle over peaches. 9. Bake at 375° F. (moderate) for 40 minutes or until brown.

¹ Drained canned sliced peaches may be used--

VARIATION

FRESH BLUEBERRY COFFEECAKE

2 pounds 3 ounces for 25 portions
4 pounds 6 ounces for 50 portions
8 pounds 12 ounces for 100 portions

Reduce sugar for topping by half.

Use blueberries in place of peaches--
1 quart for 25 portions
2 quarts for 50 portions
1 gallon for 100 portions

BAKED PEACH DUMPLINGS

Portion, 1 dumpling (4-1/2 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
All-purpose flour, sifted. Salt----- Shortening-----	2 pounds (2 quarts) 1-1/3 tablespoons 1 pound (2 cups)	4 pounds (1 gallon) 1 ounce (2 tablespoons) 2 pounds (1 quart)	8 pounds (2 gallons) 2-1/2 ounces (5 tablespoons) 4 pounds (2 quarts)	1. Sift flour and salt together. 2. Cut or rub in shortening until mixture is of consistency of coarse cornmeal.
Egg yolks ----- Water----- Lemon juice -----	1/3 cup (4) 3/4 cup 1/4 cup	2/3 cup (8) 1-1/2 cups 1/2 cup	1-1/3 cups (16) 3 cups 1 cup	3. Blend egg yolks, water, and lemon juice. 4. Stir into the flour mixture. 5. Form dough into a ball. Roll out on a lightly floured board to 1/8 inch thickness. Cut into 6-inch squares (2-1/2 ounces of dough), one for each dumpling.
Sugar ----- Cinnamon ----- Fresh peach halves, peeled.	8 ounces (1 cup) 2 teaspoons 25	1 pound (2 cups) 1-1/3 tablespoons 50	2 pounds (1 quart) 3 tablespoons 100	6. Mix sugar and cinnamon and roll peach halves in the mixture. 7. Place a peach half, hollow side down, in center of each pastry square. Bring opposite points over peach, overlapping points. Moisten and press together to seal. 8. Place on greased sheet pans, allowing space between dumplings.
Sugar ----- Water-----	1 pound 10 ounces (3-1/4 cups) 2-2/3 cups	3 pounds (1-1/2 quarts) 1-1/4 quarts	6 pounds (3 quarts) 2-1/2 quarts	9. Heat sugar and water to boiling and pour over dumplings. 10. Bake at 425° F. (hot) for about 40 minutes.

¹ Drained canned peach halves may be used in place of fresh peaches.

(OVER)

BAKED PEACH DUMPLINGS--Continued

VARIATION

BAKED APPLE DUMPLINGS. Use cooking apples, cut in halves, cored, and peeled, in place of peaches.

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar----- Water ----- Lemon juice -----	12 ounces (1-1/2 cups) 1-1/2 cups 2-1/2 tablespoons	1 pound 8 ounces (3 cups) 3 cups 1-1/3 cup	3 pounds (1-1/2 quarts) 1-1/2 quarts 2-2/3 cup	1. Boil sugar and water for 5 minutes. Remove from heat and add lemon juice. 2. Put the sirup in baking pans (20-1/2 by 12-1/2 by 2-1/2 inches), about 1-3/4 cups per pan.
All-purpose flour, sifted. Sugar----- Baking powder---- Salt----- Shortening ----- Milk----- Butter or margarine, melted.	1 pound 4 ounces (1-1/4 quarts) 1 ounce (2 tablespoons) 2 tablespoons 2 teaspoons 8 ounces (1 cup) 1-1/4 cups 1 tablespoon	2 pounds 8 ounces (2-1/2 quarts) 2 ounces (1/4 cup) 1-1/2 ounces (1/4 cup) 1-1/3 tablespoons 1 pound (2 cups) 2-1/2 cups 1 ounce (2 tablespoons)	5 pounds (1-1/4 gallons) 4 ounces (1/2 cup) 3 ounces (1/2 cup) 1-1/4 ounces (2-2/3 tablespoons) 2 pounds (1 quart) 1-1/4 quarts 2 ounces (1/4 cup)	3. Sift flour, sugar, baking powder, and salt together 3 times (or blend in mixer at low speed for 5 minutes using the whip). 4. Cut or rub in shortening until mixture is of consistency of coarse cornmeal. 5. Add milk. Mix just enough to moisten dry ingredients. 6. Place dough on a lightly floured board. Knead lightly for 1 minute. 7. Divide dough into 2-1/2-pound portions. Form into balls and roll each to a rectangle 26 by 12 inches, 1/2 inch thick. 8. Brush top with melted fat.

(OVER)

PEACH PINWHEELS--Continued

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Fresh peaches, peeled and diced. ¹ Cinnamon -----	1 pound 12 ounces (1 quart) 1 teaspoon	3 pounds 8 ounces (2 quarts) 2 teaspoons	7 pounds (1 gallon) 1-1/3 tablespoons	9. Mix peaches and cinnamon. Spread on dough, about 1 pound 12 ounces or 1 quart per roll. 10. Roll as for jelly roll. Cut in 1-inch slices. Place cut side down in sirup in pans. 11. Bake at 450° F. (very hot) for 30 minutes.
Sugar----- Water-----	2 ounces (1/4 cup) 1/4 cup	4 ounces (1/2 cup) 1/2 cup	8 ounces (1 cup) 1 cup	12. Mix sugar and water and brush over the baked pinwheels to glaze them.

¹ Canned peaches, drained and diced, may be used--

2 pounds (1 quart) for 25 servings
4 pounds (2 quarts) for 50 servings
8 pounds (1 gallon) for 100 servings

Omit sugar from dough.
For glaze use sirup from peaches--2 tablespoons
per pan.

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Quick-cooking tapioca. Water-----	7 ounces (1-1/4 cups) 1 quart 1-1/2 cups	14 ounces (2-1/3 cups) 2-3/4 quarts	1 pound 12 ounces (4-2/3 cups) 1 gallon 1-1/2 quarts	1. Cook tapioca and water in double boiler for 15 minutes.
Brown sugar-----	1 pound 8 ounces (3-1/2 cups, packed)	3 pounds (1-3/4 quarts, packed) 5 ounces (2/3 cup)	6 pounds (3-1/2 quarts, packed) 10 ounces 1-1/4 cups 1-2/3 tablespoons 2/3 cup	2. Add the brown sugar, fat, salt, and lemon juice.
Butter or margarine. Salt----- Lemon juice -----	3 ounces (1/3 cup) 1-1/4 teaspoons 3 tablespoons	2-1/2 teaspoons 1/3 cup		
Fresh, canned, or frozen peaches, diced ¹ .	5 pounds (2-3/4 quarts)	10 pounds (1 gallon 1-1/2 quarts)	20 pounds (2-3/4 gallons)	3. Place half the peaches in greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 2-1/2 pounds or 1-1/4 quarts per pan. 4. Cover with tapioca mixture, about 2-1/4 quarts per pan. 5. Top with the remaining peaches. 6. Bake at 350° F. (moderate) for 1 hour.

¹ With canned or frozen peaches, use the sirup in place of all or part of the water and reduce the quantity of sugar.

VARIATIONS

1. APPLE TAPIOCA

Use diced peeled apple in place of peaches--

2 pounds 12 ounces (2-3 ¹/₄ quarts) for 25 portions

5 pounds 8 ounces (1 gallon 1-1/2 quarts) for 50 portions

11 pounds (2-3/4 gallons) for 100 portions

2. APRICOT TAPIOCA

Use apricots in place of peaches.

STEWED DRIED PEACHES Portion 1/2 cup DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Dried peaches----- Water -----	2 pounds (about 1-1/2 quarts) 2-1/2 quarts	4 pounds (about 3 quarts) 1-1/4 gallons	8 pounds (about 1-1/2 gallons) 2-1/2 gallons	1. Wash peaches and cut in quarters. 2. Soak peaches in water until plump, overnight if necessary.
Salt ----- Sugar ----- Lemon, sliced (optional).	3/4 teaspoon 8 ounces (1 cup) 1/2	1-1/2 teaspoons 1 pound (2 cups) 1	1 tablespoon 2 pounds (1 quart) 2	3. Add salt and simmer until peaches are tender; during the last few minutes of cooking add sugar, and lemon slices if desired.

VARIATIONS:

1. STEWED DRIED APRICOTS

Use dried apricots in place of peaches.

2. STEWED DRIED MIXED FRUITS

Use dried mixed fruits in place of peaches.

3. STEWED PRUNES

Use prunes in place of peaches--

2-1/4 pounds for 25 portions

4-1/2 pounds for 50 portions

9 pounds for 100 portions

PINEAPPLE UPSIDE-DOWN CAKE

Portion, piece 2-1/2 by 2-3/4 by 1-1/2 inches

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine, melted. Brown sugar----- Crushed pineapple, drained.	8 ounces (1 cup) 12 ounces (1-2/3 cups, packed) 2 pounds 2 ounces (1 quart)	1 pound (2 cups) 1 pound 8 ounces (3-1/3 cups, packed) 4 pounds 4 ounces (2 quarts)	2 pounds (1 quart) 3 pounds (1-3/4 quarts, packed) 8 pounds 8 ounces (1 gallon)	1. Pour the melted fat into baking pans (18 by 12 by 2 inches), 8 ounces or 1 cup per pan. Sprinkle the brown sugar over it, 12 ounces or 1-2/3 cups, packed, per pan. 2. Spread 2 pounds 2 ounces (1 quart) pineapple over the sugar mixture.
Cake flour, sifted Baking powder ----	9 ounces (2-1/2 cups) 2-1/2 teaspoons	1 pound 2 ounces (1-1/4 quarts) 1-2/3 tablespoons	2 pounds 4 ounces (2-1/2 quarts) 3-1/3 tablespoons	3. Sift flour and baking powder together 3 times.
Eggs-----	1-1/4 cups (6)	2-1/2 cups (12)	1-1/4 quarts (25)	4. Beat eggs about 10 minutes (or 5 minutes in mixer at medium speed) until very thick and light.
Sugar ----- Lemon juice -----	1 pound 4 ounces (2-1/2 cups) 1-1/3 tablespoons	2 pounds 8 ounces (1-1/4 quarts) 2-2/3 tablespoons	5 pounds (2-1/2 quarts) 1-1/3 cup	5. Add sugar gradually, beating until well blended; then add lemon juice. 6. Fold in flour mixture gradually.
Milk, hot-----	1 cup	2 cups	1 quart	7. Add milk and mix quickly until the batter is smooth (about 1 minute in mixer at medium speed). 8. Pour batter over the fruit, 3 pounds or 2-1/4 quarts per pan. 9. Bake at 350° F. (moderate) for 45 minutes. 10. Remove from oven, let stand a few minutes, then invert. Remove from pans while still warm.

(OVER)

PINEAPPLE UPSIDE-DOWN CAKE--Continued

VARIATIONS

1. APPLE UPSIDE-DOWN CAKE

Use chopped apple in place of pineapple--

2 pounds 2 ounces (1-3/4 quarts) for 25 portions

4 pounds 4 ounces (3-1/4 quarts) for 50 portions

8 pounds 8 ounces (1 gallon 2-3/4 quarts) for 100 portions

2. PLUM UPSIDE-DOWN CAKE

Use canned prune plums, drained and pitted, in place of pineapple--

2 pounds 2 ounces (4-1/2 cups) for 25 portions

4 pounds 4 ounces (2-1/4 quarts) for 50 portions

8 pounds 8 ounces (1 gallon 2 cups) for 100 portions

3. APRICOT UPSIDE-DOWN CAKE

Use drained cooked dried apricots in place of pineapple--

2 pounds 2 ounces (3-1/2 cups) for 25 portions

4 pounds 4 ounces (1-3/4 quarts) for 50 portions

8 pounds 8 ounces (3-1/2 quarts) for 100 portions

Or use drained canned apricot halves in the same amounts as pineapple.

PRUNE CRUNCH Portion, piece 2-1/2 by 2-3/4 by 3/8 inch (2-1/2 ounces) **DESSERTS**

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cooked prunes, coarsely chopped. Sugar----- Prune juice or water ----- Orange rind, grated. Walnuts, chopped -	1 pound 8 ounces (3 cups) 8 ounces (1 cup) 2/3 cup 1 tablespoon 3 ounces (3/4 cup)	3 pounds (1-1/2 quarts) 1 pound (2 cups) 1-1/3 cups 2 tablespoons 6 ounces (1-1/2 cups)	6 pounds (3 quarts) 2 pounds (1 quart) 2-2/3 cups 1/4 cup 12 ounces (3 cups)	1. Combine prunes, sugar, prune juice or water, and orange rind. 2. Cook over low heat until thick, about 10 minutes, stirring constantly. 3. Add walnuts.
All-purpose flour, sifted. Salt ----- Soda----- Brown sugar ----- Rolled oats (uncooked).	4 ounces (1 cup) 1/2 teaspoon 1 teaspoon 7 ounces (1 cup, packed) 8 ounces (2 cups)	8 ounces (2 cups) 1 teaspoon 2 teaspoons 14 ounces (2 cups, packed) 1 pound (1 quart)	1 pound (1 quart) 2 teaspoons 1-1/3 tablespoons 1 pound 12 ounces (1 quart, packed) 2 pounds (2 quarts)	4. Sift together the flour, salt, and soda. 5. Mix in the brown sugar and rolled oats.
Butter or margarine.	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	6. Cut or rub the fat into the rolled oats mixture.
Egg whites -----	1/4 cup (2)	1/2 cup (4)	1 cup (8)	7. Stir in the unbeaten egg whites. 8. Spread half the mixture in greased baking pans (16-1/2 by 2-1/2 inches, 2 cups per pan. Pack down firmly. 9. Spread with prune mixture, about 1 quart per pan, and cover with the remaining rolled-oats mixture. 10. Bake at 350° F. (moderate) for 40 minutes.

STRAWBERRY SHORTCAKE

Portion, 2 pieces shortcake (about 1-1/2 ounces), 3 ounces sweetened berries

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
All-purpose flour, sifted.	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)	1. Sift together the flour, sugar, baking powder, salt, and nutmeg (or blend in mixer at low speed for 5 minutes).
Sugar-----	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)	2. Cut or rub in the fat until mixture is of consistency of coarse cornmeal.
Baking powder----	1 ounce (3 tablespoons)	2 ounces (1/3 cup)	4 ounces (2/3 cup)	
Salt -----	2 teaspoons	1-1/3 tablespoons	1-1/4 ounces (2-2/3 tablespoons)	
Nutmeg -----	1/4 teaspoon	1/2 teaspoon	1 teaspoon	
Butter or margarine.	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)	
Egg yolks -----	1/4 cup (3)	1/2 cup (6)	1 cup (12)	3. Combine egg yolks and milk.
Milk-----	2/3 cup	1-1/3 cup	2-2/3	4. Add to flour mixture and blend lightly.
				5. Place dough on lightly floured board and roll to 1/4-inch thickness. Cut into 3/4-ounce pieces (2-1/2 by 3-1/2 inches). Place on sheet pans.
				6. Bake at 400° F. (hot) for 8 minutes or until light brown.
Fresh strawberries, sliced ¹	3 quarts	1-1/2 gallons	3 gallons	7. Combine strawberries and sugar.
Sugar-----	12 ounces (1-1/2 cups)	1 pound 12 ounces (3-1/2 cups)	3 pounds (1-1/2 quarts)	8. For serving, put two pieces of shortcake together with strawberries in between and on top. Use a No. 12 scoop or about 1/3 cup of berries per portion.

¹ Frozen strawberries may be used; omit sugar specified for sweetening berries.

VARIATIONS

APRICOT, PEACH, OR RASPBERRY SHORTCAKE Use sliced apricots, sliced peaches, or raspberries--fresh, canned, or frozen--in place of strawberries. With sweetened canned or frozen fruit, omit sugar specified for sweetening.

Note: If a plain biscuit-type shortcake is preferred, use the recipe for Baking powder biscuits (p. 136), rolling and cutting the dough as in step 5 above. For a cake-type shortcake use the recipe for Yellow cake (p. 188). Bake as directed, cut into serving pieces, split, and put prepared fruit between layers and on top.

DEVIL'S FOOD CAKE Portion, 1/16 cake (3 ounces)

DESSERTS

INGREDIENTS	4 LAYERS (9-inch)	8 LAYERS (9-inch)	16 LAYERS (9-inch)	DIRECTIONS
Cake flour, sifted-	14 ounces (1 quart)	1 pound 12 ounces (2 quarts)	3 pounds 8 ounces (1 gallon)	1. Sift flour, sugar, cocoa, salt, and soda together three times (or blend in mixer at low speed for 5 minutes).
Sugar -----	1 pound 12 ounces (3-1/2 cups)	3 pounds 8 ounces (1-3/4 quarts)	7 pounds (3-1/2 quarts)	
Cocoa -----	4 ounces (1 cup ¹)	8 ounces (2 cups ¹)	1 pound (1 quart ¹)	
Salt -----	2 teaspoons	1/2 ounce	1 ounce	
Soda -----	3-1/2 teaspoons	(1 tablespoon) 2-1/3 tablespoons	(2 tablespoons) 4-2/3 tablespoons	
Butter or margarine, soft (not melted).	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pound 8 ounces (1-1/4 quarts)	2. Add the fat, buttermilk, vanilla, and eggs. 3. Beat until smooth (in mixer, at high speed for about 3 minutes). 4. Place batter in greased 9-inch layer pans, about 1 pound 5 ounces or 2 cups per pan. 5. Bake at 350°F. (moderate) for 30 minutes. 6. Remove cakes from pans and cool. 7. Place 1 cup boiled frosting (p. 189) between 2 layers of cake. Top with 1 cup frosting.
Buttermilk-----	2-2/3 cups	1 quart 1-1/3 cups	2-3/4 quarts	
Vanilla -----	2 teaspoons	1 tablespoon	2 tablespoons	
Eggs -----	2/3 cup (3)	1-1/4 cups (6)	2-1/2 cups (12)	

¹ Equivalent measure for weight varies with type of cocoa.

PRUNE CAKE

Portion, piece 2-1/2 by 2-3/4 inches (2-1/2 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Sugar-----	10 ounces (1-1/4 cups) 1 pound (2 cups)	1 pound 4 ounces (2-1/2 cups) 2 pounds (1 quart)	2 pounds 8 ounces (1-1/4 quarts) 4 pounds (2 quarts)	1. Cream the fat and sugar (in mixer, at medium speed for 5 minutes).
Egg yolks-----	1/2 cup (6)	1 cup (12)	2 cups (24)	2. Add egg yolks; continue beating for 1 minute.
Cake flour, sifted----- Nutmeg----- Cinnamon----- Cloves----- Allspice----- Soda----- Milk-----	10 ounces (3 cups) 1 teaspoon 1 teaspoon 1 teaspoon 1 teaspoon 2 teaspoons 1/2 cup	1 pound 4 ounces (1-1/2 quarts) 2 teaspoons 2 teaspoons 2 teaspoons 2 teaspoons 1-1/3 tablespoons 1 cup	2 pounds 8 ounces (2-3/4 quarts) 1-1/3 tablespoons 1-1/3 tablespoons 1-1/3 tablespoons 1-1/3 tablespoons 2-2/3 tablespoons 2 cups	3. Sift together the flour, spices, and soda. 4. Add dry ingredients and milk alternately to the creamed mixture.
Nuts, chopped----- Cooked prunes, coarsely chopped.	4 ounces (1 cup) 1 pound (2 cups)	8 ounces (2 cups) 2 pounds (1 quart)	1 pound (1 quart) 4 pounds (2 quarts)	5. Stir in the nuts and prunes.
Egg whites-----	3/4 cup (6)	1-1/2 cups (12)	3 cups (24)	6. Beat egg whites until stiff and carefully mix them into the batter (at low speed for 4 minutes). 7. Pour into greased pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 4 pounds or 2-1/2 quarts per pan. 8. Bake at 350° F. (moderate) for 50 minutes.

SPICE CAKE

Portion, piece 2-1/2 by 2-3/4 inches (2-1/2 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Sugar-----	12 ounces (1-1/2 cups) 1 pound 8 ounces (3 cups)	1 pound 8 ounces (3 cups) 3 pounds (1-1/2 quarts)	3 pounds (1-1/2 quarts) 6 pounds (3 quarts)	1. Cream the fat. 2. Add sugar gradually and cream until light and fluffy.
Egg yolks ----- Mashed potatoes -	1/2 cup (6) 8 ounces (1 cup)	1 cup (12) 1 pound 2 ounces (2-1/4 cups)	2 cups (24) 2 pounds 4 ounces (1 quart 1/2 cup)	3. Add egg yolks and beat until well blended (in mixer, about 2 minutes at medium speed). 4. Add potatoes and continue beating until smooth.
All-purpose flour, sifted. Baking powder--- Cinnamon ----- Nutmeg ----- Cloves----- Salt ----- Milk-----	12 ounces (3 cups) 1 tablespoon 2 teaspoons 2 teaspoons 2 teaspoons 1 teaspoon 7/8 cup	1 pound 8 ounces (1-1/2 quarts) 2 tablespoons 1-1/3 tablespoons 1-1/3 tablespoons 1-1/3 tablespoons 2 teaspoons 1-3/4 cups	3 pounds (3 quarts) 1-1/2 ounces (1/4 cup) 3 tablespoons 3 tablespoons 3 tablespoons 1-1/3 tablespoons 3-1/2 cups	5. Sift together the flour, baking powder, spices, and salt. 6. Add alternately with milk to the potato mixture. Beat until blended.
Egg whites -----	3/4 cup (6)	1-1/2 cups (12)	3 cups (24)	7. Beat egg whites until stiff and fold into the batter. 8. Pour batter into greased pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 4 pounds 8 ounces or 2-1/2 quarts per pan. 9. Bake at 350° F. (moderate) for 40 minutes.

HONEY-NUT SPICE CAKE

Portion, 1/16 cake (about 3 ounces)

DESSERTS

INGREDIENTS	4 LAYERS (9-INCH)	8 LAYERS (9-INCH)	16 LAYERS (9-INCH)	DIRECTIONS
Butter or margarine. Sugar-----	12 ounces (1-1/2 cups) 12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups) 1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts) 3 pounds (1-1/2 quarts)	1. Cream the fat and sugar (in mixer, at medium speed for 5 minutes).
Liquid honey-----	1 pound (1-1/3 cups)	2 pounds (2-2/3 cups)	4 pounds (1 quart 1-1/3 cups)	2. Add honey, egg yolks, and nuts.
Egg yolks----- Nuts, chopped----	1/3 cup (4) 6 ounces (1-1/2 cups)	2/3 cup (8) 12 ounces (3 cups)	1-1/3 cups (16) 1 pound 8 ounces (1-1/2 quarts)	3. Continue beating for 1 minute.
Cake flour, sifted- Baking powder---- Soda----- Salt----- Cinnamon----- Cloves----- Nutmeg----- Water-----	1 pound 5 ounces (1-1/2 quarts) 2 tablespoons 1 teaspoon 1 teaspoon 2 teaspoons 1 teaspoon 1 teaspoon 1-1/2 cups	2 pounds 10 ounces (3 quarts) 1-1/2 ounces (1/4 cup) 2 teaspoons 2 teaspoons 1-1/3 tablespoons 2 teaspoons 2 teaspoons 3 cups	5 pounds 4 ounces (1-1/2 gallons) 3 ounces (1/2 cup) 1-1/3 tablespoons 1-1/3 tablespoons 3 tablespoons 1-1/3 tablespoons 1-1/3 tablespoons 1-1/2 quarts	4. Sift together the flour, baking powder, salt, and spices. 5. Add the dry ingredients alternately with the water to the creamed mixture.
Eggs whites-----	1/2 cup (4)	1 cup (8)	2 cups (16)	6. Beat egg whites until stiff but not dry. 7. Add to cake mixture and beat at low speed for 4 minutes. 8. Pour the batter into greased and floured 9-inch layer pans, about 1 pound 6 ounces or 3 cups per pan. 9. Bake at 350° F. (moderate) for 25 minutes. 10. Put 2 layers together with lemon-cream frosting (p. 190) or other preferred frosting. Use 1 cup between layers and 1 cup on top of cake.

YELLOW CAKE

Portion, piece 2 by 2-1/2 inches

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	1. Cream the fat and sugar until light and fluffy.
Sugar-----	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	
Eggs-----	2/3 cup (3)	1-1/4 cups (6)	2-1/3 cups (12)	2. Add eggs and beat well.
All-purpose flour, sifted.	10 ounces (2-1/2 cups)	1 pound 4 ounces (1-1/4 quarts)	2 pounds 8 ounces (2-1/2 quarts)	3. Sift the flour, baking powder, and salt together.
Baking powder----	1-1/3 tablespoons	1 ounce (2-2/3 tablespoons)	2 ounces (1/3 cup)	
Salt -----	1-1/4 teaspoons	2-1/2 teaspoons	1-2/3 tablespoons	4. Combine milk and vanilla. 5. Add alternately with the dry ingredients to the creamed mixture. Beat until thoroughly blended. 6. Pour into greased baking pans (16-1/2 by 10-1/2 by 2-1/2 inches), about 2 pounds 4 ounces or 1 quart per pan. 7. Bake at 350° F. (moderate) for 30 to 35 minutes.
Milk-----	7/8 cup	1-3/4 cups	3-3/4 cups	
Vanilla -----	1-1/4 teaspoons	2-1/2 teaspoons	1-2/3 tablespoons	

BOILED FROSTING

FROSTINGS AND FILLINGS

INGREDIENTS	1 QUART	2 QUARTS	1 GALLON	DIRECTIONS
Sugar----- Water ----- Cream of tartar -	10 ounces (1-1/4 cups) 1/2 cup 1/16 teaspoon	1 pound 4 ounces (2-1/2 cups) 1 cup 1/8 teaspoon	2 pounds 8 ounces (1-1/4 quarts) 2 cups 1/4 teaspoon	1. Combine sugar, water, and cream of tartar. 2. Cook to 238° F. or until sirup threads when dropped from spoon.
Egg whites ----- Salt----- Vanilla-----	1/4 cup (2) 1/16 teaspoon 1/2 teaspoon	1/2 cup (4) 1/8 teaspoon 1 teaspoon	1 cup (8) 1/4 teaspoon 2 teaspoons	3. Beat egg whites with salt until stiff but not dry (in mixer, at high speed). 4. Gradually pour hot sirup over egg whites, beating constantly. Continue beating until the mixture stands in peaks on the beater. 5. Add vanilla.

LEMON CREAM FROSTING

FROSTINGS AND FILLINGS

INGREDIENTS	ABOUT 1 QUART	ABOUT 2-1/4 QUARTS	ABOUT 1 GALLON 2 CUPS	DIRECTIONS
Butter or margarine.	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	1. Cream the fat until light and fluffy.
Confectioner's sugar, sifted.	2 pounds (1 quart 3-1/2 cups)	4 pounds (3-3/4 quarts)	8 pounds (1 gallon 3-1/2 quarts) 2 cups	2. Add confectioner's sugar and hot milk alternately, beating well after each addition.
Milk, hot-----	1/2 cup	1 cup		
Salt-----	1/4 teaspoon	1/2 teaspoon	1 teaspoon	3. Blend in salt and lemon juice.
Lemon juice -----	3 tablespoons	1/3 cup	2/3 cup	4. Beat until light and fluffy.

VARIATIONS

1. CHOCOLATE CREAM FROSTING

Use cocoa, sifted with the sugar, in place of lemon juice--

1 cup for 1-quart recipe
2 cups for 2-1/4-quart recipe
1 quart for 1-gallon 2-cup recipe

Add vanilla--

1 tablespoon for 1-quart recipe
2 tablespoons for 2-1/4-quart recipe
1/4 cup for 1-gallon 2-cup recipe

2. ORANGE CREAM FROSTING

Use orange juice in place of lemon juice.
Add grated orange rind--

1/2 teaspoon for 1-quart recipe
1 teaspoon for 2-1/4-quart recipe
2 teaspoons for 1-gallon 2-cup recipe

3. VANILLA CREAM FROSTING

Use vanilla in place of lemon juice--

2 tablespoons for 1-quart recipe
1/4 cup for 2-1/4-quart recipe
1/2 cup for 1-gallon 2-cup recipe

APPLE FILLING

FROSTINGS AND FILLINGS

INGREDIENTS	ABOUT 2-1/2 CUPS	ABOUT 1-1/4 QUARTS	ABOUT 2-1/2 QUARTS	DIRECTIONS
Eggs----- Sugar ----- All-purpose flour, sifted. Lemon juice ----- Water----- Apples, peeled and chopped.	1/2 cup (2) 12 ounces (1-1/2 cups) 2 tablespoons 1/3 cup 2 tablespoons 10 ounces (2 cups)	1 cup (5) 1 pound 8 ounces (3 cups) 1 ounce (1/4 cup) 2/3 cup 1/4 cup 1 pound 4 ounces (1 quart)	2 cups (10) 3 pound (1-1/2 quarts) 2 ounces (1/2 cup) 1-1/3 cups 1/2 cup 2 pounds 8 ounces (2 quarts)	1. Beat the eggs. 2. Combine all ingredients and cook over low heat, stirring occasionally, until the mixture is thickened and the apples are tender. 3. Cool. Spread between layers of cake. Note: This filling is espe- cially good with spice cake.

VARIATION

BLUEBERRY FILLING. Use fresh or frozen blueberries in place of apples.

HONEY DROP COOKIES Portion, 2 cookies (1-1/4 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine.	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)	1. Cream the fat and honey (in mixer, at medium speed for 5 minutes).
Liquid honey-----	9 ounces (3/4 cup)	1 pound 5 ounces (1-3/4 cups)	2 pounds 10 ounces (3-1/2 cups)	
Eggs-----	2/3 cup (3)	1 cup (5)	2 cups (10)	2. Add eggs; continue beating for 2 minutes.
All-purpose flour, sifted.	10 ounces (2-1/2 cups)	1 pound 5 ounces (1 quart 1-1/4 cups)	2 pounds 10 ounces (2 quarts 2-1/2 cups)	3. Sift together the flour, nutmeg, baking powder, soda, and salt. 4. Add dry ingredients to the creamed mixture.
Nutmeg-----	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	
Baking powder---	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	5. Stir in raisins and vanilla. 6. Using a No. 40 scoop (1-3/5 tablespoons), portion the dough onto greased sheet pans. Leave 2-inch space between portions. 7. Bake at 350° F. (moderate) for 12 minutes or until golden brown.
Soda-----	1/2 teaspoon	1-1/4 teaspoons	2-1/2 teaspoons	
Salt-----	1/2 teaspoon	1-1/4 teaspoons	2-1/2 teaspoons	5. Stir in raisins and vanilla. 6. Using a No. 40 scoop (1-3/5 tablespoons), portion the dough onto greased sheet pans. Leave 2-inch space between portions. 7. Bake at 350° F. (moderate) for 12 minutes or until golden brown.
Seedless raisins--	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)	
Vanilla-----	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	

ORANGE-OATMEAL ROUNDS Portion, 2 cookies (1-1/4 ounces) DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine. Brown sugar-----	8 ounces (1 cup) 14 ounces (2 cups, packed)	1 pound (2 cups) 1 pound 12 ounces (1 quart, packed)	2 pounds (1 quart) 3 pounds 8 ounces (2 quarts, packed)	1. Cream the fat and sugar together (in mixer, at medium speed for 5 minutes).
Eggs -----	1 1/2 cup (2)	1 cup (5)	2 cups (10)	2. Add eggs and beat well (3 minutes at medium speed).
Orange juice ----- Orange rind, grated. Rolled oats (uncooked). Raisins-----	1/4 cup 2 tablespoons 8 ounces (2 cups) 5 ounces (1 cup)	1/2 cup 1 ounce (1/4 cup) 1 pound (1 quart) 10 ounces (2 cups)	1 cup 2 ounces (1/2 cup) 2 pounds (2 quarts) 1 pound 4 ounces (1 quart)	3. Mix in the orange juice and grated rind, rolled oats, and raisins.
All-purpose flour, sifted. Soda----- Salt ----- Nuts, coarsely chopped.	8 ounces (2 cups) 1 teaspoon 1 teaspoon 2 ounces (1/2 cup)	1 pound (1 quart) 2 teaspoons 2 teaspoons 4 ounces (1 cup)	2 pounds (2 quarts) 1-1/3 tablespoons 1-1/3 tablespoons 8 ounces (2 cups)	4. Sift together the flour, soda, and salt. 5. Combine with the creamed mixture. 6. Add nuts. 7. Portion the dough onto greased sheet pans, using a No. 40 scoop (1-3/5 tablespoons). Place portions 2 inches apart. 8. Bake at 350° F. (moderate) for 12 minutes.

PEANUT BUTTER COOKIES Portion, 2 cookies (1-1/2 ounces) DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
All-purpose flour, sifted. Ginger----- Cloves----- Cinnamon----- Baking soda----- Salt-----	5 ounces (1-1/4 cups) 1/2 teaspoon 1/4 teaspoon 1/2 teaspoon 1 teaspoon 1/2 teaspoon	10 ounces (2-1/2 cups) 1 teaspoon 1/2 teaspoon 1 teaspoon 2 teaspoons 1 teaspoon	1 pound 4 ounces (1-1/4 quarts) 2 teaspoons 1 teaspoon 2 teaspoons 1-1/3 tablespoons 2 teaspoons	1. Sift together the flour, ginger, cloves, cinnamon, soda, and salt.
Shortening----- Peanut butter----- Brown sugar-----	4 ounces (1/2 cup) 1 pound (1-3/4 cups) 9 ounces (1-1/4 cups, packed)	8 ounces (1 cup) 2 pounds (3-1/2 cups) 1 pound 2 ounces (2-1/2 cups, packed)	1 pound (2 cups) 4 pounds (1-3/4 quarts) 2 pounds 4 ounces (1-1/4 quarts, packed)	2. Cream shortening and peanut butter until smooth. 3. Add brown sugar grad- ually and mix well.
Eggs----- Milk-----	2/3 cup (3) 1/4 cup	1-1/3 (7) 1/2 cup	2-2/3 cups (13) 1 cup	4. Beat in the eggs and milk. 5. Stir in the sifted dry in- gredients.
Raisins, chopped-- Vanilla-----	6 ounces (1-1/4 cups) 1 teaspoon	12 ounces (2-1/2 cups) 2 teaspoons	1 pound 8 ounces (1-1/4 quarts) 1-1/3 tablespoons	6. Add raisins and vanilla. 7. Portion the dough onto ungreased sheet pans with a No. 40 scoop (1-3/5 tablespoons). Place por- tions 2 inches apart and flatten with a fork. 8. Bake at 350° F. (moder- ate) for 10 minutes.

PEANUT-OATMEAL COOKIES

Portion, 2 cookies (1-1/2 ounces)

DESSERTS

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Butter or margarine, softened.	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)	1. Combine ingredients in the order listed.
Brown sugar-----	14 ounces	1 pound 12 ounces (1 quart, packed)	3 pounds 8 ounces (2 quarts, packed)	2. Portion the dough onto a No. 40 scoop (1-3/5 tablespoons). Place portions about 1 inch apart and flatten with a fork.
Eggs-----	1/3 cup (2)	2/3 cup (3)	1-1/3 cups (7)	3. Bake at 350° F. (moderate) for 10 minutes.
All-purpose flour, sifted.	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)	
Soda-----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	
Quick-cooking rolled oats.	6 ounces (2 cups)	12 ounces (1 quart)	1 pound 8 ounces (2 quarts)	
Salted peanuts, chopped.	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)	
Salt-----	1/2 teaspoon	1 teaspoon	2 teaspoons	
Vanilla-----	1 teaspoon	2 teaspoons	1-1/3 tablespoons	

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Shortening----- Water, boiling ---	8 ounces (1 cup) 1-1/2 cups	1 pound (2 cups) 3 cups	2 pounds (1 quart) 1-1/2 quarts	1. Add shortening to boiling water and heat to boiling.
All-purpose flour, sifted. Cocoa----- Salt-----	6 ounces (1-1/2 cups) 1 ounce (1/4 cup) 1/2 teaspoon	12 ounces (3 cups) 2 ounces (1/2 cup) 1 teaspoon	1 pound 8 ounces (1-1/2 quarts) 4 ounces (1 cup) 2 teaspoons	2. Sift flour, cocoa, and salt together; add to water and shortening mixture, beating vigorously. 3. Cook, stirring constantly, until mixture leaves sides of pan (about 2 minutes). 4. Remove from heat and cool slightly.
Eggs-----	1-1/3 cups (7)	2-3/4 cups (13)	1 quart 1-1/2 cups (26)	5. Add unbeaten eggs and beat until mixture is blended (in mixer, about 3 minutes at low speed). 6. Using a No. 24 scoop (2-2/3 tablespoons), place portions 2 inches apart on greased sheet pans. 7. Bake at 450° F. (very hot) for 15 minutes. Reduce heat to 400° F. (hot) and bake for 15 minutes longer. Cool.
Chocolate cream filling (see other side of sheet).	25-portion recipe	50-portion recipe	100-portion recipe	8. Just before serving, split the puffs and fill each with a No. 16 scoop (1/4 cup) of chocolate cream filling. Note: Refrigerate cream puffs if they are not served immediately after they are filled. Do not let them stand on counter during a long serving period.

CHOCOLATE CREAM FILLING

Portion, 1/4 cup

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar ----- Chocolate, broken in pieces. All-purpose flour, sifted. Salt ----- Milk, hot -----	8 ounces (1 cup) 4 ounces 3 ounces (3/4 cup) 1/2 teaspoon 1-1/4 quarts	1 pound (2 cups) 8 ounces 6 ounces (1-1/2 cups) 1 teaspoon 2-1/2 quarts	2 pounds (1 quart) 1 pound 12 ounces (3 cups) 2 teaspoons 1-1/4 gallons	1. Blend sugar, chocolate, flour, and salt in top of double boiler. 2. Gradually stir in the milk. 3. Cook over boiling water, stirring until thick and smooth (about 10 minutes).
Eggs ----- Sugar-----	1 cup (5) 8 ounces (1 cup).	2 cups (10) 1 pound (2 cups)	1 quart (20) 2 pounds (1 quart)	4. Beat eggs with sugar. 5. Slowly stir into first mixture. 6. Cook over hot water, stirring constantly, for 2 minutes. Remove from heat.
Butter or mar- garine. Vanilla -----	1 ounce (2 tablespoons) 1 tablespoon	2 ounces (1/4 cup) 2 tablespoons	4 ounces (1/2 cup) 1/4 cup	7. Stir in the fat. Cool quickly. 8. Add vanilla. 9. Refrigerate until ready to use.

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
Apples (tart), peeled and sliced. Cranberries, coarsely chopped. Sugar ----- Cornstarch -----	3 pounds 12 ounces (3-1/2 quarts) 2 pounds (2 quarts) 3 pounds 2 ounces (1 quart 2-1/4 cups) 8 ounces (1-3/4 cups)	7 pounds 8 ounces (1-3/4 gallons) 4 pounds (1 gallon) 6 pounds 4 ounces (3 quarts 1/2 cup) 1 pound (3-1/2 cups)	1. Combine apples, cranberries, sugar, and cornstarch and let stand for 15 minutes.
Pastry (p. 206)-----	5 double crusts	10 double crusts	2. Line 9-inch pie pans with pastry. 3. Fill with apple-cranberry mixture, about 1 pound 14 ounces or 1 quart per pie. 4. Cover with top crust, moisten edges, and seal well. 5. Bake at 400° F. (hot) for 50 minutes.

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
Apples (tart), peeled and sliced. Sugar ----- All-purpose flour, sifted. Cinnamon ----- Nutmeg ----- Salt -----	8 pounds 2 ounces (1 gallon 3-1/2 quarts) 1 pound (2 cups) 4 ounces (1 cup) 2-1/2 teaspoons 1-1/4 teaspoons 1/2 teaspoon	16 pounds 4 ounces (3 gallons 2-3/4 quarts) 2 pounds (1 quart) 8 ounces (2 cups) 1-2/3 tablespoons 2-1/2 teaspoons 1 teaspoon	1. Mix together the apples, sugar, flour, cinnamon, nutmeg, and salt.
Liquid honey ----- Butter or margarine, melted.	6 ounces (1/2 cup) 1-1/2 tablespoons	12 ounces (1 cup) 1-1/2 ounces (3 table- spoons)	2. Combine honey and fat with the apple mixture.
Pastry (p. 206) ----	5 double crusts	10 double crusts	3. Line 9-inch pie pans with pastry. 4. Fill with the apple mixture, about 1 pound 14 ounces or 1-1/2 quarts per pie. 5. Cover with top crust, moisten edges, and seal well. 6. Bake at 400° F. (hot) for 1 hour.

CUSTARD PIE

Portion, 1/6 pie

DESSERTS

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
All-purpose flour, sifted. Salt ----- Shortening ----- Water, cold -----	1 pound 4 ounces (1-1/4 quarts) 1-3/4 teaspoons 14 ounces (1-3/4 cups) About 3/4 cup	2 pounds 8 ounces (2-1/2 quarts) 3-1/2 teaspoons 1 pound 12 ounces (3-1/2 cups) About 1-2/3 cups	1. Sift flour and salt together or blend in a mixer. 2. Cut or rub in fat until mixture is of consistency of coarse cornmeal. 3. Add water, using just enough to moisten. Mix quickly. 4. Roll out dough on a lightly floured board, using 8 ounces for each pie. 5. Line 9-inch pie pans with pastry, building up the sides to make a deep shell.
Eggs ----- Sugar ----- Salt ----- Milk, hot ----- Vanilla -----	1 quart 1-2/3 cups (28) 1 pound 8 ounces (3 cups) 2-1/2 teaspoons 3 quarts 1-1/3 tablespoons	2 quarts 3-1/4 cups (56) 3 pounds (1-1/2 quarts) 1-2/3 tablespoons 1-1/2 gallons 2-2/3 tablespoons	6. Beat eggs, sugar, and salt together to blend. 7. Stir in milk and vanilla; strain. 8. Pour 1 quart or 2 pounds 3-1/2 ounces of the mixture into each shell. 9. Bake at 425° F. (hot) for 10 min- utes. Reduce heat to 350° F. (mod- erate) and bake 15 minutes longer.

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
Sugar----- Cornstarch----- Salt ----- Orange juice -----	2 pounds (1 quart) 9 ounces (2 cups) 1-1/4 teaspoons 3 quarts	4 pounds (2 quarts) 1 pound 2 ounces (1 quart) 2-1/2 teaspoons 1-1/2 gallons	1. Combine sugar, cornstarch, and salt. Add orange juice and blend well. 2. Cook over direct heat, stirring frequently, until thick and clear. Remove from heat.
Egg yolks ----- Sugar-----	1 cup (12) 10 ounces (1-1/4 cups)	2 cups (24) 1 pound 4 ounces (2-1/2 cups)	3. Beat egg yolks with sugar. 4. Slowly stir into the orange juice mixture. Return to heat and cook for 3 minutes.
Lemon juice----- Butter or margarine. Orange rind, grated	1/3 cup 3 ounces (1/3 cup) 2-1/2 teaspoons	2/3 cup 6 ounces (2/3 cup) 1-2/3 tablespoons	5. Stir in lemon juice, fat, and grated orange rind.
Pastry shells (9-inch), baked (p. 206) Meringue (p. 207)--	5 single crusts 5-pie recipe	10 single crusts 10-pie recipe	6. Pour filling into baked pastry shells, about 1 pound 9 ounces or 3 cups per pie. Cool. 7. Cover pies with meringue. 8. Bake at 350° F. (moderate) for 12 minutes or until meringue is firm and browned.

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
Orange juice ----- Quick-cooking tapioca Salt ----- Sugar-----	3 cups 4 ounces (2/3 cup) 1/2 teaspoon 3 pounds 4 ounces (1 quart 2-1/2 cups)	1-1/2 quarts 9 ounces (1-1/2 cups) 1 teaspoon 6 pounds 8 ounces (3-1/4 quarts)	1. Combine orange juice, tapioca, and salt. 2. Boil for 5 minutes, stirring constantly. Remove from heat. 3. Add sugar and stir to blend.
Cranberries, coarsely ground or chopped. Butter or margarine Orange rind, grated	4 pounds (1 gallon) 2 ounces (1/4 cup) 2 teaspoons	8 pounds (2 gallons) 4 ounces (1/2 cup) 1-1/3 tablespoons	4. Combine cranberries, fat, and orange rind with the tapioca mixture. 5. Bring to a boil and cook for 10 minutes, stirring frequently. Cool.
Pastry shells (9-inch), baked (p.206). Meringue (p. 207)	5 single crusts 5-pie recipe	10 single crusts 10-pie recipe	6. Fill baked pastry shells with fruit mixture, using about 1 pound 10 ounces or 1-3/4 quarts per pie. 7. Cover pies with meringue. 8. Bake at 350° F. (moderate) for 12 minutes or until meringue is firm and browned.

PUMPKIN PIE

Portion, 1/6 pie

DESSERTS

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
Cooked pumpkin, mashed. Milk, hot-----	3 pounds 5 ounces (1-1/2 quarts) 1-1/2 quarts	6 pounds 10 ounces (3 quarts) 3 quarts	1. Heat pumpkin in the milk.
Eggs----- Sugar ----- Brown sugar----- All-purpose flour, sifted. Salt ----- Cinnamon ----- Nutmeg ----- Allspice-----	2-1/2 cups (12) 1 pound (2 cups) 14 ounces (2 cups, packed) 2 ounces (1/2 cup) 2 teaspoons 2 teaspoons 1 teaspoon 1-1/4 teaspoons	1-1/4 quarts (24) 2 pounds (1 quart) 1 pound 12 ounces (1 quart, packed) 4 ounces (1 cup) 1-1/3 tablespoons 1-1/3 tablespoons 2 teaspoons 2-1/2 teaspoons	2. Beat eggs. 3. Blend in the sugars, flour, salt, and spices. 4. Pour pumpkin mixture into egg mixture and mix well.
Pastry (p. 206) ----	5 single crusts	10 single crusts	5. Line 9-inch pie pans with pastry. 6. Fill with the pumpkin mixture, about 1 pound 14 ounces or 3-1/4 cups per pie. 7. Bake at 375° F. (moderate) for about 40 minutes or until the cus- tard is set.

STRAWBERRY PIE

Portion, 1/6 pie

DESSERTS

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
All-purpose flour, sifted. Salt----- Shortening----- Water, cold -----	1 pound 4 ounces (1-1/4 quarts) 1-3/4 teaspoons 14 ounces (1-3/4 cups) About 3/4 cup	2 pounds 8 ounces (2-1/2 quarts) 3-1/2 teaspoons 1 pound 12 ounces (3-1/2 cups) About 1-2/3 cups	<ol style="list-style-type: none"> 1. Sift flour and salt together or blend in mixer. 2. Cut or rub in fat until mixture is of consistency of coarse cornmeal. 3. Add water, using just enough to moisten. Mix quickly. 4. Roll out dough on lightly floured board, using 8 ounces for each pie. 5. Line 9-inch pie pans with pastry, building up the sides to make a deep shell. 6. Bake at 400° F. (hot) for 15 minutes.
Strawberries ----- Sugar ----- Cornstarch ----- Lemon juice -----	2 gallons 2 pounds 8 ounces (1-1/4 quarts) 5 ounces (1 cup 1 tablespoon) 1/2 cup ¹	4 gallons 5 pounds (2-1/2 quarts) 10 ounces (2 cups 2 table- spoons) 1 cup ¹	<ol style="list-style-type: none"> 7. Wash and cap strawberries. Re-serve half of the best ones. Mash the other half. 8. Mix sugar and cornstarch together and add to mashed berries. 9. Cook for 5 or 6 minutes, until clear and thick. 10. Stir in the lemon juice. Cool. 11. Add reserved berries, whole or cut, saving a few for garnishing. 12. Pour mixture into baked pastry shell.
Heavy cream -----	1-1/2 cups	3 cups	13. Whip cream until stiff and spread over pies. Garnish with whole berries.

¹ If berries are very tart reduce the amount of lemon juice.

SWEETPOTATO PIE

Portion, 1/6 pie

DESSERTS

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
Egg yolks ----- Sweetpotatoes, mashed.	1 cup (12) 5 pounds 11 ounces (2-3/4 quarts)	2 cups (24) 11 pounds 6 ounces (1-1/4 gallons)	1. Beat egg yolks into the sweet- potatoes.
Milk ----- Sugar ----- Butter or margarine, melted. Salt ----- Nutmeg ----- Lemon juice -----	1-1/4 quarts 1 pound 2 ounces (2-1/4 cups) 4 ounces (1/2 cup) 1/2 teaspoon 2 teaspoons 2 tablespoons	2-1/2 quarts 2 pounds 4 ounces (4-1/2 cups) 8 ounces (1 cup) 1 teaspoon 1-1/3 tablespoons 1/4 cup	2. Stir in the milk, sugar, fat, salt, nutmeg, and lemon juice.
Pastry shells (9- inch), unbaked (p. 206).	5 single crusts	10 single crusts	3. Fill pastry shells with the sweet- potato mixture, about 2 pounds or 3-1/4 cups per pie. 4. Bake at 375° F. (moderate) for 40 minutes or until filling is set.
Meringue (p. 207) --	5-pie recipe	10-pie recipe	5. Top pies with meringue. 6. Bake at 350° F. (moderate) for 12 minutes or until meringue is firm and lightly browned.

DESSERTS

HONEY PECAN TARTS Portion, 1 tart (3-1/2 ounces)

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Pastry (p. 206) ----	2 pounds (recipe for 5 single crusts)	4 pounds (recipe for 10 single crusts)	8 pounds (recipe for 10 double crusts)	1. Roll the pastry thin on a lightly floured board and cut into 6-inch rounds. Press into muffin pans; build up the sides.
Eggs -----	2 cups (10)	1 quart (20)	2 quarts (40)	2. Beat eggs and add remaining ingredients. Blend well.
Sugar-----	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3. Using a No. 16 scoop (1/4 cup), fill the unbaked tart shells with the mixture.
Liquid honey -----	1 pound 2 ounces (1-1/2 cups)	2 pounds 4 ounces (3 cups)	4 pounds 8 ounces (1-1/2 quarts)	4. Bake at 400° F. (hot) for 25 to 30 minutes.
Corn sirup (light) -	1-1/4 cups	2-1/2 cups	1-1/4 quarts	
Salt -----	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon	
Vanilla -----	1 tablespoon	2 tablespoons	1/4 cup	
Pecans, coarsely chopped.	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	

VARIATION

HONEY PECAN PIE. Fill pastry-lined pie pans with the honey-pecan mixture and bake as above. The 50-portion recipe makes four 9-inch pies (about 3 cups of filling per pie).

PASTRY FOR PIE

DESSERTS

INGREDIENTS	5 SINGLE CRUSTS (9-INCH)	10 SINGLE OR 5 DOUBLE CRUSTS (9-INCH)	10 DOUBLE CRUSTS (9-INCH)	DIRECTIONS
All-purpose flour, sifted. Salt----- Shortening-----	1 pound (1 quart) 1-1/2 teaspoons 12 ounces (1-1/2 cups)	2 pounds (2 quarts) 1 tablespoon 1 pound 8 ounces (3 cups)	4 pounds (1 gallon) 1 ounce (2 tablespoons) 3 pounds (1-1/2 quarts)	1. Sift flour and salt together or blend in mixer. 2. Cut or rub in fat until mixture is of consistency of coarse cornmeal.
Water, cold-----	About 2/3 cup	About 1-1/3 cups	About 2-2/3 cups	3. Add water, using just enough to moisten dough. Mix quickly. 4. Roll out dough on a lightly floured board, using about 7 ounces per crust. 5. Line 9-inch pie pans with pastry. 6. Bake unfilled pastry shells at 400° F. (hot) for 15 minutes. Bake filled pies according to directions in the recipe used.

MERINGUE FOR PIES

DESSERTS

INGREDIENTS	5 PIES (9-INCH)	10 PIES (9-INCH)	DIRECTIONS
Egg whites-----	1-1/3 cups (10)	2-2/3 cups (20)	1. Beat egg whites until stiff but not dry.
Sugar-----	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2. Gradually add sugar and salt, beating until well blended.
Salt-----	1/4 teaspoon	1/2 teaspoon	3. Cover pies with meringue and bake at 350° F. (moderate) for 12 minutes or until meringue is firm and brown.

CUSTARD SAUCE Portion, about 3 tablespoons DESSERT SAUCES

INGREDIENTS	ABOUT 4-1/2 CUPS	ABOUT 2-1/4 QUARTS	ABOUT 1 GALLON 2 CUPS	DIRECTIONS
Cornstarch----- Sugar----- Milk, hot-----	1 tablespoon 8 ounces (1 cup) 1 quart	2 tablespoons 1 pound (2 cups) 2 quarts	1 ounce (1/4 cup) 2 pounds (1 quart) 1 gallon	1. Mix cornstarch and sugar together and add to hot milk. 2. Cook over hot water 7 to 10 minutes, stirring constantly.
Egg yolks-----	3/4 cup (9)	1-1/2 cups (18)	3 cups (36)	3. Beat egg yolks well. 4. Add some of the cooked mixture and blend. Stir slowly into remaining cooked mixture. Cook until thickened, stirring constantly.
Vanilla-----	1-1/3 tablespoons	2-2/3 tablespoons	1/3 cup	5. Remove from heat and add vanilla. Strain. 6. Stir sauce occasionally as it cools. 7. Serve over fresh fruit, prune whip, or fruit betty.

DESSERT SAUCES

LEMON SAUCE

Portion, about 2 tablespoons

INGREDIENTS	ABOUT 3 CUPS	ABOUT 1-1/2 QUARTS	ABOUT 3 QUARTS	DIRECTIONS
Sugar----- Cornstarch----- Salt ----- Water, boiling ----	10 ounces (1-1/4 cups) 1-1/2 ounces (1/3 cup) 1/8 teaspoon 2-1/2 cups	1 pound 4 ounces (2-1/2 cups) 3 ounces (2/3 cup) 1/4 teaspoon 1-1/4 quarts	2 pounds 8 ounces (1-1/4 quarts) 6 ounces (1-1/3 cups) 1/2 teaspoon 2-1/2 quarts	1. Combine sugar, cornstarch, and salt. 2. Add boiling water slowly, stirring constantly. 3. Continue stirring and cook for 10 minutes, or until clear and thickened.
Butter or margarine. Lemon juice-----	2 ounces (1/4 cup) 1/3 cup	4 ounces (1/2 cup) 2/3 cup	8 ounces (1 cup) 1-1/3 cups	4. Add the fat and lemon juice.

PEACH SAUCE

Portion, 1/4 cup (2-1/2 ounces)

DESSERT SAUCES

INGREDIENTS	1 QUART 2-1/4 CUPS	3 QUARTS 1/2 CUP	1 GALLON 2-1/4 QUARTS	DIRECTIONS
Sugar-----	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	1. Combine sugar, salt, and cornstarch.
Salt-----	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon	
Cornstarch-----	1-1/3 tablespoons	2 tablespoons	1 ounce (1/4 cup)	
Water or liquid from canned peaches.	2 cups	1 quart	2 quarts	2. Stir in the liquid and cook until mixture thickens, stirring constantly.
Canned sliced peaches, well drained.	1 pound 12 ounces (3-1/2 cups)	3 pounds 8 ounces (1-3/4 quarts)	7 pounds (3-1/2 quarts)	3. Add peaches, lemon juice, and almond extract. 4. Serve hot.
Lemon juice-----	2 tablespoons	1/4 cup	1/2 cup	
Almond extract----	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon	

RAISIN SAUCE

Portion, 2 tablespoons

DESSERT SAUCES

INGREDIENTS	ABOUT 3-1/4 CUPS	ABOUT 1 QUART 2-1/2 CUPS	ABOUT 3-1/4 QUARTS	DIRECTIONS
Raisins, chopped-- Cornstarch----- Salt----- Water, hot-----	3 ounces (2/3 cup) 1-1/4 ounces (1/4 cup) 3/4 teaspoon 2-1/4 cups	6 ounces (1-1/4 cups) 2-1/2 ounces (1/2 cup 1-1/2 teaspoons) 1-1/2 teaspoons 4-1/2 cups	12 ounces (2-1/2 cups) 5 ounces (1 cup 1 tablespoon) 1 tablespoon 2-1/4 quarts	1. Combine raisins with cornstarch and salt. 2. Stir into the hot water and cook until thickened, stirring constantly.
Sugar----- or Liquid honey----- Lemon juice----- Lemon rind, grated Cinnamon----- Butter or margarine.	6 ounces (3/4 cup) 9 ounces (3/4 cup) 3 tablespoons 1-1/2 teaspoons 1/2 teaspoon 1-1/2 ounces (3 tablespoons)	12 ounces (1-1/2 cups) 1 pound 2 ounces (1-1/2 cups) 1/3 cup 1 tablespoon 1 teaspoon 3 ounces (1/3 cup)	1 pound 8 ounces (3 cups) 2 pounds 4 ounces (3 cups) 3/4 cup 2 tablespoons 2 teaspoons 6 ounces (3/4 cup)	3. Gradually stir in the sugar or honey, lemon juice, and rind. 4. Add cinnamon and fat. 5. Serve on desserts such as gingerbread or cottage pudding. The sauce may also be served on sliced ham or luncheon meat.

WHIPPED CREAM TOPPING

Portion, No. 40 scoop (1-3/5 tablespoons)

DESSERT SAUCES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Gelatin (unflavored) Water, hot-----	1 teaspoon 2-2/3 tablespoons	2-1/4 teaspoons 1/3 cup	1-1/2 tablespoons 2/3 cup	1. Dissolve gelatin in hot water.
Heavy cream, chilled. Sugar----- Vanilla-----	1 cup 2 tablespoons 1/4 teaspoon	2 cups 1/4 cup 1/2 teaspoon	1 quart 1/2 cup 1 teaspoon	2. Whip the cream, adding sugar gradually. 3. Continue beating and add gelatin mixture very slowly. 4. Add vanilla and beat to desired consistency. 5. Chill before using.

COCOA

Portion, 1 cup

BEVERAGES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Cocoa-----	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	1. Mix cocoa and sugar.
Sugar-----	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	2. Add boiling water and boil for 10 to 15 minutes.
Water, boiling----	2-1/2 cups	1-1/4 quarts	2-1/2 quarts	
Evaporated milk--	1 quart	2 quarts	1 gallon	3. Add evaporated milk.
Nonfat dry milk---	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)	4. Reconstitute the dry milk with the water.
Water-----	1-1/4 gallons	2-1/2 gallons	5 gallons	5. Combine with cocoa mix- ture
				6. Reheat. Beat with a wire whip before serving.

FRUIT PUNCH

Portion, 1/2 cup

BEVERAGES

INGREDIENTS	25 PORTIONS	50 PORTIONS	100 PORTIONS	DIRECTIONS
Sugar----- Water -----	8 ounces (1 cup) 1 quart	1 pound (2 cups) 2 quarts	2 pounds (1 quart) 1 gallon	1. Combine sugar and water. Boil for 10 minutes. Cool.
Tea (strong) ----- Lemon juice----- Orange juice----- Crushed pineapple-	1/2 cup 3/4 cup 1-1/4 cups 12 ounces (1-1/4 cups)	1 cup 1-1/2 cups 2-1/2 cups 1 pound 7 ounces (2-1/2 cups) 1 quart 1/2 teaspoon	2 cups 3 cups 1-1/4 quarts 2 pounds 14 ounces (1-1/4 quarts) 2 quarts 1 teaspoon	2. Add tea, lemon juice, orange juice, pineapple, and grape juice, and coloring, if desired. Chill.
Grape juice ----- Food color, red (optional).	2 cups 1/4 teaspoon			
Gingerale -----	1-1/2 quarts	3 quarts	1-1/2 gallons	3. Add gingerale just before serving.

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128	with red cabbage.....	meat sauce..... 20
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